



CHAMPAGNE TSARINE



The inspiration behind Champagne Tsarine flacon was born in 1996 during a dinner at « le Chardonnay » restaurant in Reims, table n°15. Philippe Baijot, captivated by the curves of an old decanter, sketched the design of a flacon which would embody the timeless elegance sought after for his wines. Despite the challenges of finding someone capable to bring this audacious project to life, his meeting with a Venetian glassmaker willing to become his exclusive supplier for 10 years allowed it to become reality, marking the beginning of one of the most amazing contemporary stories in Champagne

Each cuvee reveals a perfect balance between elegance, freshness and finesse. Champagne Tsarine invites everyone to celebrate life most precious moments in a world where French flair meets elegance.

30-40%
Chardonnay

30-40%
Pinot Noir

30-40%
Meunier

Vinification : 100% malolactic fermentation in stainless tanks

Reserve wines : 30-40 % reserve wines partially aged in wooden barrels

Ageing période in cellars : 3 years minimum

Ageing after disgorgement : at least 3 months

Dosage : 7 g/liter

Eye : Golden robe with fine bubbles.

Nose : Finesse and freshness with notes of hawthorn, peaches syrup , apricot and nectarine.

Palate : Silky and tonic with citrus aromas (grapefruit, clementine) and white peach. A saline finish with nice lemony notes.

Pairing suggestions : As aperitif, with dry ham tapas or salmon rillettes



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Awards

Gold Medal

Concours Vin ELLE à Table
Mundus Vini Spring Tasting
Berliner Wine Trophy
Sakura "Japan Women's Wine Award"

2 stars Guide Hachette des Vins



37,5 cl 75 cl 150 cl 300 cl