



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 success 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 : 20-40 % reserve wines partially aged in wooden barrels

Ageing period in cellars : 3 years minimum

Ageing after disgorgement : at least 3 months

Dosage : 34 g/liter

Eye : Golden color with fine bubbles.

Nose : Tart with notes of candied fruits, pears, peaches syrup and white flowers.

Palate : Full-bodied and rich with a beautiful balance between freshness and creaminess.

Pairing suggestions : Prawns with coconut sauce, fourme d'Ambert cheese or a pear tart.