



# 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.

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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** : 4 years minimum

**Ageing after disgorgement** : at least 3 months

**Dosage** : 3 g/liter

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**Eye** : Copper- gold color with fines bubbles.

**Nose** : Expressive with notes of evolution like candied yellow fruit (mirabelle plum, apricot) and acacia flowers.

**Palate** : Ample and silky with aromas of candied citrus fruit and honey. The finish is slintly saline and invigorating.

**Pairing suggestions** : As aperitif , with oysters, an 18-month old Comté cheese.



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## Awards

### Gold Medal

Sakura Japan Women's Wine Awards

Berliner Wine Trophy

Concours des vins ELLE à Table

Concours mondial Féminalise

**94 points** - Wine Enthusiast Magazine

**90 points** - Andreas Larsson Tasted



75 cl 150 cl