



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 : 4 years minimum

Ageing after disgorgement : at least 3 months

Dosage : 12 g/liter

Eye : Golden and slightly amber with fines bubbles.

Nose : Tart with notes of orange blossom, peaches syrup and brioche.

Palate : Flavorful with notes of fruit jelly and ginger. A creamy finish with freshness.

Pairing suggestions : With tandoori chicken, asian food, a mirabell plum tart or a brioche.



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Awards

Gold Medal

Berliner Wine Trophy

Mundus Vini

Sakura "Japan Women's Wine Awards"

Concours Mondial de Bruxelles

92 points

Wine Enthusiast

90 points

Guide Bettane & Desseuve



75 cl 150 cl 300 cl