



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.

100%
Chardonnay

Vinification : 100% malolactic fermentation in stainless tanks

4 Villages Grands Crus : Avize, Cramant, Mesnil sur Oger et Oger.

Harvest 2018

Ageing period in cellars : 5 years minimum

Ageing after disgorgement : at least 6 months minimum

Dosage : 5 g/liter (extra-brut)

Eye : Pale gold with slight green reflections and fine bubbles.

Nose : Fruity and delicat with floral notes of lime blossom, fruit paste, apricot and citrus, evolving with aeration to more complex hints of brioche and biscuit.

Palate : Lively and silky, marked by flavors of candied citrus and roasting. A slightly salty and spicy finish with beautiful lemony notes.

Pairing suggestions : A lobster with vanilla butter or monkfish tajine with preserved lemons.



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TSARINE



Awards

91 Points- James Suckling

« A soft, creamy blanc de blancs that has aromas and flavors of crushed biscuits, apples and lemons. Gentle, fresh and balanced. »

Gold medal

Concours ELLE à Table
Berliner Wine Trophy

Double gold medal

Concours Gilbert et Gaillard



75 cl