



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.

38%
Chardonnay

35%
Pinot Noir

27%
Meunier

Vinification : 100% malolactic fermentation in stainless tanks

Harvest 2018

Ageing period in cellars : 5 years minimum

Ageing after disgorgement : at least 6 months

Dosage : 8 g/litre

Eye : Pale gold enhanced by fine and delicate bubbles.

Nose : Elegant with a beautiful aromatic concentration of white flowers, brioche and raisins, with a backdrop of spicy notes.

Palate : Delicate and creamy, with flavors of pink grapefruit, clementine and almond. A mineral and chalky finish with a sensation of purity.

Pairing suggestions : Scallop carpaccio, foie gras with gingerbread or a citrus tart.