



# 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.

48%  
Chardonnay

27%  
Pinot Noir

25%  
Meunier

**Vinification** : 100% malolactic fermentation in stainless tanks

**Chardonnay** : Trépail, Bisseuil

**Pinot Noir** : Ecueil, Ambonnay

**Meunier** : Pierry, Chigny les Roses

**Harvest 2019**

**Ageing period in cellars** : 4 years minimum

**Ageing after disgorgement** : at least 6 months

**Dosage** : 4 g/liter (extra-brut)

**Eye** : Golden color with fines bubbles.

**Nose** : Rich and fresh with apricot aromas, white peach and white flowers like hawthorn.

**Palate** : Lively and structured with citrus and lime flavors and a beautiful tension on the palate. A long and persistent finish.

**Pairing suggestions** : A sea bream with ginger and lemon, a citrus chicken or an apricot tart.