

Champagne Tsarine was born in 1996 during a dinner between two long-time Champagne friends, Philippe Baijot and Bruno Paillard. They took inspiration from a wine decanter with fascinating curves to design this unique bottle, now registered and protected.

The Précision collection embodies the quintessence of Champagne Tsarine style and stands out with remarkable and unique wines revealing nature rarest and most precious treasures. Champagne Tsarine Précision is designed for fine wine connoisseurs seeking to explore Champagne unique terroirs. Produced in limited quantities and always with low dosage, it celebrates a perfect harmony between the best nature has to offer and inspired creativity, offering an unforgettable experience upon each release.

PRECISION N°15 is produced at 7 971 bottles.

The year 2015 was marked by exceptional dryness, including ten weeks without rain combined with strong sunny weather quite similar to 2003. Providential rains and a drop in temperatures during the second half of August allowed grapes to flourish while preserving freshness.

These weather conditions favored a unique aromatic concentration revealing ripe fruit aromas in the finest Chardonnays, powerful fruitiness in the best pinot Noir crus and remarkable vivacity in the Meunier. Champagne Tsarine Précision N°15 embodies the richness and complexity of this year.



A blend of 90% from the 2015 harvests and 10% from the 2014, 2013, and 2009 harvests.

A selection of Grands and Premiers Crus among with Chouilly (Grand Cru), Pierry (1^{er} Cru), Moussy (1^{er} Cru), Ecueil (1^{er} Cru), Ludes (1^{er} Cru), Avenay Val d'Or (1^{er} Cru), Cerseuil et Vandières.



Vinification : 100% malolactic fermentation Cellars aging : 8 years minimum Aging post disgorgement : minimum 1 year Dosage : 4 g/liter (extra brut)

Eye : A luminous golden robe with fines bubbles.

Nose : Rich and expressive with aromas of candied citrus fruits, pastry notes, cashew, peanuts and gingerbread.

Palate : Generous and well balanced, revealing aromas of lightly toasted brioche, quince paste, mandarin, and roasted notes. Long, saline, and spicy finish.

Pairing suggestions : Linguine with truffle, grilled lobster, creamy chicken.





Gold Medal The Drinks Business 2025

«A subtle touch of honey on the nose, accompanied by a slightly oxidative bruised apple character.

The palate shows lovely richness and depth, with bready and yeasty nuances reminiscent of fino salty and savory with underlying apple notes. The wine carries a gently oxidative, almost natural edge, showing both age and vitality. Balanced, distinctive, and full of personality—certainly of high quality.»

