



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 : Blended rosé with the addition of 9% Pinot Noir from Barséquanais, vinified as red wine.

Reserve wines : 30-50 % reserve wines partially aged in wooden barrels

Ageing period in cellars : 2 years minimum

Ageing after disgorgement : at least 3 months

Dosage : 8 g/liter

Eye : Intense pink color with fine bubbles.

Nose : Intense and refined with notes of red and black fruits such as wild strawberry, redcurrant, raspberry, blueberry, blackberry and blackcurrant.

Palate : Rich and fruity with silky tannins and a background of spices (Sichuan pepper). A clear and refreshing finish.

Pairing suggestions : As aperitif, with salmon, sushi, strawberry tart or fruit salad



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Awards

Gold Medal
The Drinks Business
Concours Mondial de Bruxelles
Berliner Wine Tropher
Mundus Vini
Gilbert & Gaillard
Sakura « Japan Women's Wine Awards »

90/100 James Suckling

« A fruity, playful and mellow brut rosé with notes of redcurrants, wild strawberries and marshmallows. It's round, medium-bodied with good energy and a tangy finish. »



37,5 cl 75 cl 150 cl