

A bottle of Champagne Tsarine 2019 Premier Cru Reims-France. The bottle is dark green with a gold foil-wrapped cork and neck. The neck label reads 'TSARINE'. The main label is ornate with a gold border and features a crest with a 'T' inside a wreath. Below the crest, it says 'CHAMPAGNE TSARINE', '2019', 'PREMIER CRU', and 'REIMS-FRANCE'.

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.

Awards



Gold Medal The Drinks Business 2025

« On the palate, it's tangy and citrus-driven, offering bright notes of grapefruit pith. The core reveals gentle honeyed richness, yeasty depth, and a savory, salty complexity. Not reductive, nor oxidative—just beautifully balanced. A fine mousse enhances the experience. Irresistibly drinkable and impressively composed. »

