

# TRIBUTE TO ALBERT JCR

**Présentation of the wine :** *Under its camouflage sleeve we find a blend of two Champenois grape varieties. This cuvée is a tribute to Albert J. Ricciuti. He is the first and only American to have been Harvesting-Manipulating in Champagne.*

**Grape varieties :**

*Chardonnay : 50 % , Pinot Noir : 50 %*

*Malo-lactic fermentation*

**Tank ageing :** *inox tank*

*Chillin and Filtration*

**Alcoholic degrees :** *12 %*

**Residual sugar :** *6 g/L*

**Mineral typicity :** *Clay and chalky*

## **Tasting**

**Type of Champagne :** *Blanc*

**The wine appearance :** *Golden*

**The nose :** *Apple, plum, fig and coffee notes*

**The palate :** *wine with sustained aromas, long mouth, apple, pear and dried fruits*

**Wine pairing :** *"Burger and french fries"*

**2nd Choice :** *Beef Tartare prepared with a Knife*