



# Champagne Sanger

## Terroir natal Brut – Blanc de blancs Grand Cru

This Blanc de blancs Grand Cru expresses the diversity of flavours of the chardonnay and the chalkiness of the soil where it grows.

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| <b>Appellation:</b>                                    | Champagne  |
| <b>Soils:</b>  | Chalk  |
| <b>Varieties:</b>                                      | 100% Chardonnay  |
| <b>Yield:</b>  | N/A  |
| <b>Production:</b>                                     | 30,000 bottles   |
| <b>Viticulture:</b>                                    | The grapes come exclusively from the Grand Cru vineyards belonging to Sanger, from areas of Cramant, Oger and Avize. Manual harvest.   |
| <b>Vinification&amp;ageing:</b>                        | This cuvee is produced with grapes from 2010 harvest, topped up with 20% of 2008 and 2009 reserve wines. 30% of the wines have not undergone any malolactic fermentation (to preserve its natural freshness). Classical Champenoise vinification technique, aged 6 months on lees.     |
| <b>Alcohol (%vol):</b>                                 | 12   |
| <b>Total acidity (gH<sub>2</sub>SO<sub>4</sub>/l):</b> | 4,60   |
| <b>PH:</b>   | 3,17   |
| <b>Total SO<sub>2</sub> (mg/l):</b>                    | 50   |
| <b>Dosage:</b>   | 6g/l   |
| <b>Tasting:</b>  | The nose is fresh, crisp, and subtle with elegant notes of white fruits and some mineral hints. The palate is fresh with a good mouthfeel and aromas of white fruits such as pear and citrus and some floral notes. Some minerality brings complexity and freshness to this champagne. |
| <b>Ideal with:</b>                                     | Terroir Natal is a light and festive cuvee. It will ideally match cocktails and aperitifs. Try it also with turbot, crayfish and lobster.  |