

ODYSSÉE 319

CHAMPAGNE

Grand Cru
Blanc de Blancs

Aromatic

The typical characteristics of the wines from the Côte des Blancs are their maturity and fineness. Both can be found in this Champagne, after a long time of ageing in our cellars.

The beginning of the mouth is straight and turns into a beautiful freshness. Well balanced, stone fruit notes (plum and cherry plum) confer volume and length to this cuvee, worthy of the great Chardonnay Champagnes.



Avize

Latitude : 48.9667
Longitude : 4.0167



Introduction

This wine represents the soul of this journey, the landmark of our project. The cuvée Odysée 319 introduces the Chardonnays from Avize, expresses the freshness and tension of this village, the generosity of the vinification choices of Olivier and Ferdinand.

A delicate and elegant cuvee from these prestigious Grand Cru terroirs of la Côte des Blancs to start this adventure.

Wine making

Blending
2018 – 2015

Terroir
Avize

Grape
Chardonnay (100%)

Dosage
6,67g/L