



Tradition

Tradition Tarlant is a magnificent food champagne, marked by the dominance of black grape varieties, which give it complexity, power and maturity of taste.

Harvest: 2013 & 2012

Grapes: 56% Pinot Noir, 39% Pinot Meunier, 5% Chardonnay

Terroirs: Chalk, Sparnacien (chalk mixed with clay), Sand, Limestone and shells

Vinification: First fermentation in stainless steel vats which are thermostatically controlled at each stage of fermentation. Reserve wines aged in oak barrels.

Bottling: July 2014

Disgorging: See date on rear label. Manual

Dosage: 8 g/L

Also available in half-bottles, Magnums (1.5L), Jeroboams (3L), Mathusalems (6L), Salmanazars (9L).

On the eye: Bright but warm yellow robe, mousse fine and intense.

Nose: Seductive bouquet of ripe fruits. Generous and powerful with aromas of mirabelle, grilled almond and warm apple.

Mouth: The mouth opens out in remarkable liveliness and length. Round and structured, with hints of honey cake and of caramel, this champagne pleases many a sommelier.

Food & wine: The perfect food champagne, for intimate dinners and epicurian meals. A feast when served with local snails.

References:

Harpers Magazine : "excellent wine"

The Observer Magazine : "rich, contrated fizz"

