



CHAMPAGNE
Charles Heston



TRADITION
Smoothness & Grace

Cuvée Tradition is a blend of three Champagne grape varieties: 50-60% Pinot Meunier and 20% Pinot Noir give the wine a supple and fruity hint. The addition of 20% Chardonnay brings an unrivalled freshness.

WINEMAKING

Hand-harvested

Alcoholic fermentation in temperature-controlled stainless steel tanks

Malolactic fermentation

Dosage 8 g/l

Aging: 24 months on laths in our Pouillon cellars

TASTING NOTES

With its pale yellow hue and white gold highlights, this champagne reveals a dynamic effervescence of fine bubbles.

White flowers and yellow fruits appear in the beginning, then followed by red berries and minerals.

On the palate, the attack is lively and smooth, with the same freshness and promise of generosity as the nose. The dosage maintains the wine's acidity, giving it a lingering finish.

« THE MEUNIER GRAPE GETTING ITS PECULIARITY FROM SANDY-CLAY CUESTAS IS THE FLAGSHIP OF CHARLES HESTON'S CHAMPAGNE TRADITION CUVÉE. »



This classic should be enjoyed at 8-10°C as an aperitif with friends and family, accompanied by fresh tomato and basil tapas.

CAVEAU DE VENTE - BAR À CHAMPAGNE

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