



# CAVA SPILIADIS COLLECTION

## TECH SHEET

**Winery:** SCEV CHAMPAGNE FLOQUET-DOUSSET

**Brand name:** CHAMPAGNE Louis DOUSSET – **ORIGINAL Rosé Brut Nature**

**Harvest :** 2016 (71%) + reserve wine (29%)

**PDO/PGI/TO:** AOP Champagne

**Grape variety(-ies):** Pinot Noir (50%) + Chardonnay (37%) + coteaux champenois rouge (13%)

**Date bottled:** 08/2017

**Winemaking Regiment:** stainless tank (33HL) and wine globe (220L)

time on lees : 11 months (from harvest until bottling)

**Other notes for winemaking:** natural yeast

Filtration method : tangential filtration

**Viticultural methods:** Sustainable, organic (certification 2024), natural and biodynamic. HVE and VDC certified since 2020.

**Vegan:** No

**Yields:** 100hl/ha

**Trellising system:** manual system

**Elevation:** between 110 and 230m

**Soil:** Limestone-marl soil

**pH:**    **Total SO2:**    **Alcohol:** 12,30°    **Residual Sugar:**    **Total Acidity:** g/l

**Miscellaneous information :** no added sugar after disgorgement,

**Flavor of the wine:** fresh and vinous, silky tannins and nice astringency, linen texture

**Food/wine pairing :** tuna and salmon carpaccio, yakitori chicken, vegetable or prawn fritters.