



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: SCEV CHAMPAGNE FLOQUET-DOUSSET

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

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

PDO/PGI/TO: AOP Champagne

Grape variety(-ies): Pinot Noir (60%) + Chardonnay (40%)

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° Residual Sugar: Total Acidity: g/l

Miscellaneous information : no added sugar after disgorgement : Brut Nature

Flavor of the wine: creamy aromas of brioche bread, cooked fruit (pear, apricot)

Food/wine pairing : mushroom ravioli, tagliatelle with truffle cream, risotto or Morbier or Beaufort cheese.