



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: SCEV CHAMPAGNE FLOQUET-DOUSSET

Brand name: CHAMPAGNE Louis DOUSSET – **ORIGINAL Blanc de Blancs Brut Nature**

Harvest : 2018 (93%) + reserve wine (7%)

PDO/PGI/TO: AOP Champagne

Grape variety(-ies): Chardonnay 100%

Date bottled: 08/2019

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,

Flavor of the wine: fresh and chalky, flavours of honey and almond, creamy effervescence

Food/wine pairing : tender grilled fish : sole, plaice, pollack, mullet or meager. Shellfish or fish carpaccios are also welcome, as well as oysters (not milky).