

DIVAL COTEL

Brut

ORIGIN

Mainly from the Crus of the Marne Valley and the Cote des Blancs region.

Winemaking and ageing in the cellars, in Aÿ.

KSP

- An unusual ageing time for a Brut NV: **more than 3 years**, in the century-old chalk cellar, in Aÿ. This brings **perfect maturity** to the wine.
- A very well-balanced wine, revealing fine and elegant bubbles.
- This wine unleashes the freshness of Meunier, the finesse and precision of Chardonnay and the structure that brings Pinot Noir.
- "Summer turns to autumn on the nose of this Meunier-dominant Champagne (with 30% Chardonnay, 20% Pinot Noir, and upwards of 35% reserve wine) as lovely, ripe orchard fruits sprinkled with cinnamon and vanilla spice rise up to meet peach and lime curd. Flavors follow suit on the glossy-textured palate, which is concentrated, pure, and delightfully tangy toward the finish."
- "A fresh and creamy Champagne with medium body and soft layers of apples, pears, sourdough and lemons. Gentle bubbles. Fresh and dry. Drink now." James Suckling

TECHNICAL INFORMATION

APPELLATION: Champagne

BLEND: 50% Meunier, 30% Chardonnay, 20% Pinot Noir **SRP:** \$14.99

ACCOLADES : 90pts James Suckling-94 Tasting Panel

WINEMAKER:

AVAILABLE FORMAT: 75cL

ABV: 11%

RESIDUAL SUGAR: 8g/l

CLOSURE: Cork

IMPORTER: CORDIER USA

UPC: 840877000860



<https://www.divalcotel.com/en/homepage/>
www.cordier-usa.com