



MILLESIMATO 2019 ALBERTO

GRAPES

100% Chardonnay

100% Chardonnay grapes exclusively from two Grand Cru villages of the Côte des Blancs, Avize (90%) and Oger (10%), 2019 harvest, fermented in *fût* and left on yeast lees for 3 years. After the *dégorgement*, the champagne is dosed at 1 g/l. Soft, enveloping and engaging, it is like a bud with silk *chiffon* embroidery. Its colours recall the sun and the sweetness of a raising dawn.

With fruity aromas complemented by buttery notes, its fine and delicate *perlage* remains ambitious over time. Precious flavours are released in an elegant *tourbillon* of intense reminiscences.

AVAILABLE VINTAGES:

2019 - 2020 - 2021