



Champagne Thierry Bardoux Brut Premier Cru vintage 2015

AOC Champagne, Champagne, France

10 km South of Reims, Champagne Bardoux has cellars dug into the chalk more than 5 meters underground ideal for the aging of its champagnes.

TERROIR

Clay-limestone soils.
Siliceous subsoils.

WINEMAKING

Dug into the chalk, the cellars located more than 5 metres underground allow the bottles to ripen slowly at a constant temperature in summer and winter.
Storage for 5 years ensures that each cuvée is optimally aged, enabling an excellent aromatic evolution.

VARIETALS

Chardonnay 50%, Pinot Noir 50%

TECHNICAL DATA

Surface area of the vineyard: 4 ha

Contains sulphites.

TASTING

Produced only from the year 2015, this cuvée is a powerful and evolved champagne with buttery and floral notes (hawthorn, acacia).
Its roundness in the mouth and its beautiful structure will allow you to enjoy it throughout a meal.

