Cuvée Grand Cru

Vinification:
Delicate and progressive pneumatic pressing.
Alcoholic fermentation in stainless steel tanks.
Second fermentation in bottle in our chalk cellars.

Analysis:
Total acidity: 4.30 g/l d’H2SO4
Total SO2: 38 mg/l
Alcohol: 12.30%
Sugar: 6 g/l
Sorbic Acid: 0

Tasting:
A beautiful pale lemon yellow colour.
The nose: Fine nose. Its complex bouquet unveils maracudja and litchi exotism on a background slightly smoke.
The palate: Its delivers fine and regular bubbles and delicate citrus notes: candied lemon peel sugar.

A fresh and delicate champagne
100% Chardonnay in Grand Cru

EARL B.V. WARIS & Filles
Our cellars: 6, Rue d’Oger
51190 AVIZE – France

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Cuvée La Cardinale

Vinification:
Delicate and progressive pneumatic pressing.
Alcoholic fermentation in wood barrels for 30% during 7 months and the rest in stainless steel tanks.
Second fermentation in bottle in our chalk cellars and these bottles stay in these cellars during 5 years.

Analysis:
Total acidity : 4 g/l d’H2SO4
Total SO2 : 35 mg/l
Alcool : 12.5°
Sugar : 4 g/l
sorbic Acid : 0

Tasting:
Golden yellow colour
The nose: Powerful and rich recalls a brioche with butter aromas and slightly vanilla toastee.
The palate: The wine displays a beautiful presence. The balance and the bubble are elegant and intense aromas have the fruits gluttony : yellow peach, dried apricot, roasted hazelnut.

A character champagne
100% Chardonnay
Old vineyards (78 et 80 years old)

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Cuvée Héritage

Vinification:
Delicate and progressive pneumatic pressing.
Alcoholic fermentation in stainless steel tanks.
Second fermentation in bottle in our chalk cellars.

Analysis:
Total acidity : 6g/l d’H2SO4
Total SO2 : 34 mg/l
Alcool : 12.5°
Sugar : 6 g/l
Sorbie Acid : 0

Tasting:
It is deep gold coloured.
The nose: Fruity notes of green apple and lemon zest with a white almond nougat finish.
The palate : Soft and smooth with candied fruits brioche flavour and followed by orange blossom.

A smooth and fruity champagne

Blending of two champagne grapes :
Pinot noir 40% - Chardonnay 60%
Vinification:
Total destemming. Maceration during 36 hours before fermentation at cold temperatures (12°C).
Alcoholic fermentation in stainless steel tanks.
Second fermentation in bottle in our chalk cellars.

Analysis:
Total acidity: 6 g/l d’H2SO4
Total SO2: 54 mg/l
Alcohol: 12.50°
Sugar: 6 g/l
sorbic Acid: 0

Tasting:
It is salmon pink coloured.
The nose: Fresh scent of rose, raspberry and exotic fruits (mango, litchi)
The palate: Fresh palate, structured and elegant: blackberry, blueberry and mint nuances.

A feminine champagne
Refinement and complexity

Pinot noir 100%