

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*

## CHAMPAGNE CHRISTIAN ETIENNE ‘CUVEE TRADITION’

---

### The Land

**Region:** Cote Des Bars

**Vineyards:** 10.20 HA

**Grape:** PINOT NOIR 75% / CHARDONNAY 25%

**Vine Age:** 30 Years

**Soil:** SURFACE CLAY LIMESTONE

**Altitude:** 200 Meters

**Aspect:** PLATEAUS AND SOUTH HILLSIDE

**Farming Practices:** REASONED CONTROL

**Harvest Date:** N/D#

---

### The Cellar

**Yeast:** Selected Yeast for Alcoholic Fermentation and Foaming

**Maceration:** In thermoregulated tanks

**Fermentation:** Stainless steel tanks and part aging in barrels

**Malolactic:** With inoculated malolactic fermentation

**Aging:** 6 months in tanks and one year in barrels, and 5 years in bottles

**Residual Sugar:** 7.5%

**Finishing:** Yes, 6 mg/L at disgorgement.

**Production:** Between 50,000 and 65,000 vines per year.

**Closure:** Punched corks.

---

### Tasting Notes:

*On the palate, Christian Etienne Cuvee Tradition champagne has a fresh and balanced taste with notes of citrus fruits and green apples that blend harmoniously. There is also a delicate touch of toastiness on the finish that provides elegance and complexity to the wine. The champagne has a refreshing acidity and a smooth, creamy texture resulting from the traditional champenoise method of production. The finish is long and persistent, leaving a pleasant sensation of freshness and flavor in the mouth. Overall, it is an elegant and balanced champagne with a unique personality that perfectly combines with the tradition and savoir-faire of the Cote Des Bars region.*

