

Our partner:

VICTOR
19 CHARLOT 60
CHAMPAGNE

Champagne Victor CHARLOT AOC Champagne, Vallée de la Marne Récoltant Manipulateur (RM)

The pursuit of a lineage

Winery overview:

Winegrowers from father to son, the members of the Champagne Charlot lineage are the guardians of family traditions. A worthy heir to the values of his elders, Victor ardently defended their convictions while charting his own path. The Charlot family is united by an unbreakable bond with nature and its territory that stretches over Vinay and Moussy, surrounded by forests.

Like previous generations, Victor has a vital need to evolve in the midst of fauna and flora. It is from the heart of its environment that it draws its inspiration. His instincts guide him in sustainable and rational viticulture. He has great regard for soil life and wildlife. After all, a vine, like a forest, is rich only in its biodiversity. A lover of the family heritage, Victor ensures that it continues well aware of the efforts made by his predecessors.



Champagne

Champagne Victor CHARLOT Brut – Instinct Premier



Grape Varieties: 50% Chardonnay, 50% Pinot Meunier

Tasting

Nose: A discreet first nose that grows with time to become rather rich and dense with notes of beeswax, fresh straw and white fruits. Then comes a praline and pastry expression in a register of hazelnut, almond paste and brioche. **Palate:** The attack on the palate is initially tonic, dominated by candied citrus fruits. The Chardonnay brings all its freshness and tension to the wine which then becomes more complex with beautiful notes of mirabelles and stone fruits.

Analyses

Alcohol : 12,5°
Sugar: 6 gr/l

Champagne Victor CHARLOT Brut – Instinct Premier



Grape Varieties: 25% Chardonnay, 75% Pinot Meunier

Tasting

Nose: It is immediately distinguished by an expression of honeyed notes of baked apples and candied fruit. Delicate hints of spices and black tea are highlighted by a pleasant contrast between iodine and fresh walnuts. **Palate:** The wine is voluptuous and generous with a touch of tasty bubbles whose effervescence perfectly orchestrates the whole. Then comes a world of sweet richness with aromas of barley sugar, yellow fruits, citrus honey and almond biscuit. A warmly autumnal expression.

Analyses

Alcohol : 12,5°
Sugar: 6 gr/l

Champagne Victor CHARLOT Brut – Le Rosé



Grape Variety: 100% Pinot Meunier

Tasting

Nose: Orange blossom dominates the first notes with also greedy hints of fruit with brandy. A few notes of chocolate and spices complete the whole.

Palate: It becomes tannic, with woody notes. The orange peels confirm the nose and orchestrate around aromas of quinquina that evolve gradually measure towards distilled fruit. The finish is dominated by gingerbread, toasted almonds and dried fruits.

Analyses

Alcohol : 12,5°
Sugar: 6 gr/l

Champagne Victor CHARLOT Brut – Lueurs de Blancs



Grape Variety: 100% Chardonnay

Tasting

Nose: Beautifully intense with scents of ripe fruit, fresh bread, quince jam and apricots. It brilliantly reveals a hint of freshness and aromas of white fruit.

Palate: Characterized by a beautiful freshness in attack with notes of confectionery, Gingerbread, apple and almond. An elegant reduction then gives way to aromas of maturity. A delicate savoury bitterness brings a distinctive taste signature to the whole.

Analyses

Alcohol : 12,5°
Sugar: 6 gr/l

Champagne Victor CHARLOT Brut – Noirs de Jais



Grape Variety: 100% Pinot Meunier

Tasting

Nose: It offers an astonishing complexity and a beautiful originality with notes of caramel and pastry, accompanied by aromas of candied oranges and acacia honey. A generous aromatic expression where almond paste and quince paste stand out. Subtle fragrances of leather, undergrowth and truffles complete a delicately wild olfactory universe.

Palate: She is also very greedy, she starts with a bewitching, energetic attack. There are some notes on the nose such as undergrowth and candied fruits to which are skillfully added bergamot and floral spices.

Analyses

Alcohol : 12,5°
Sugar: 6 gr/l