

Our partner:



# Champagne GIORIA- LATIZEAU

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



*Winegrower in Champagne respectful of the environment in sustainable viticulture.*



## Winery overview:

The GIORIA-LATIZEAU Champagne House is a family history and a unique know-how transmitted from father to son for four generations near Château Thierry (02).

Their vineyard plots are located near the Saulchery farm, mainly in the municipalities of Saulchery, Charly sur Marne and Essômes sur Marne, located in the heart of the Marne Valley. We cultivate the three grape varieties of champagne: pinot noir, pinot meunier and chardonnay.



Champagne

**Champagne GIORIA-LATIZEAU**  
Brut – Classique



**Grape Varieties:**  
50% pinot Meunier, 30%  
Chardonnay, 20% pinot noir

**Tasting**  
Appearance: Golden robe, warm  
gold color.  
Nose: Scent of fresh butter,  
lemony and toasted notes.  
Palate: Powerful and full-bodied.

**Analyses**  
Alcohol : 12,5°

**Champagne GIORIA-LATIZEAU**  
Demi sec – Classique



**Grape Varieties:**  
30% Chardonnay, 20% pinot  
noir, 50% pinot Meunier

**Tasting**  
Eye: Golden color.  
Nose: Scent of dates and figs.  
Palate: Fruity aromas with floral  
and mineral notes.

**Analyse**  
Alcohol : 12,5°

**Champagne GIORIA-LATIZEAU**  
Brut– Réserve



**Grape Varieties:**  
40% Chardonnay, 40% pinot  
noir, 20% pinot Meunier

**Tasting**  
Eye: Bright robe, with a  
crystalline appearance. Very fine,  
fast and tonic bubbles.  
Nose: Powerful and fruity. Floral  
and mineral notes of  
Chardonnay.  
Palate: Aerial entry. A subtle  
richness and delicacy in the  
middle of the mouth.

**Analyse**  
Alcohol : 12,5°

**Champagne GIORIA-LATIZEAU**  
Extra brut



**Grape Varieties:**  
42% Chardonnay, 36% pinot noir,  
22% pinot Meunier

**Tasting**  
Eye: Golden reflections.  
Nose: Fresh, rich and pleasant.  
Mouth: Fresh, tense and mineral on  
the start, round and fruity in the  
middle of the mouth with great length,  
with saline notes on the finish.

**Analyse**  
Alcohol : 12,5°

**Champagne GIORIA-LATIZEAU**  
Brut – Millésime



**Grape Varieties:**  
38% pinot Meunier, 59%  
Chardonnay, 3% pinot noir

**Tasting**  
Nose: Butter, honey.  
Palate: Rhubarb, jammy, candied  
fruit, lovely freshness with great  
complexity.  
2012 was a year with a moderate  
yield (8000 kg on average) and very  
sunny  
The wine expresses well the sunny  
side of the year with a very  
assertive fruitiness, very tender in  
the end with a great length.  
2012 is one of the very great  
vintages of champagne such as  
2002

**Analyse**  
Alcohol : 12,5°

**Champagne GIORIA-LATIZEAU**  
Brut – Rosé



**Grape Varieties:**  
10% pinot Meunier, 40%  
Chardonnay, 10% pinot noir

**Tasting**  
Appearance: Brilliant intense  
pink colour.  
Nose: Scents of red fruits and  
rose petals.  
Palate: Smooth and fruity  
developing aromas of Rose and  
Honey.

**Analyse**  
Alcohol : 12,5°

**Champagne GIORIA-LATIZEAU**  
Brut – Blanc de blancs



**Grape Variety:**  
100% Chardonnay

**Tasting**  
Appearance: Golden colour,  
persistent mousse.  
Nose: Citrus notes and white  
flowers.  
Mouth: Balanced Champagne,  
progressive mouth.

**Analyse**  
Alcohol : 12,5°