

Our partner:



## Champagne François VALLOIS

### AOC Champagne, Côte des Blancs

#### Récoltant Manipulateur (RM)



*Champagne François Vallois is above all a family story...*

#### Winery overview:

With an artisanal approach to the profession, Champagne François Vallois is the heritage of a know-how present for three generations. Their work and efforts are therefore based on sustainability and respect for the environment.

The cultivation of the vines is done with passion, in the Champagne tradition, while integrating new techniques for better respect for the environment and the quality of French champagnes.

Present throughout the year in the vineyard, their experience and know-how allow them to work in the vineyards, and on the farm for the presentation of wines to customers.



Champagne

**Champagne F.VALLOIS**  
Brut 1<sup>er</sup> cru – Réserve



**Grape Varieties:** 90 %  
Chardonnay 10 % Pinot Noir

**Tasting**

**Eyes:** Sparkly pale gold wine with an active effervescence made of a multitude of light bubbles. The ring of bubbles is fine and regular.

**Nose:** Very elegant and delicate aromas of ripe fruit.

**The palate** is full and pleasant, with a lot of character that reflects the style of the 2018 harvest.

Round wine with a lot of taste and generosity.

**Analyses**

Alcohol : 12,5°  
Dosage: 6 gr/l

**Champagne F.VALLOIS**  
Brut 1<sup>er</sup> cru – Blanc de blancs



**Grape Variety:** 100% Chardonnay

**Tasting**

**Eyes:** Pale golden color, fine and regular bubbles. Finesse and elegance.

**Nose:** Fine nose with persistent floral and fresh citrus notes.

**Palate:** A well-balanced, elegant and generous Champagne with a great aftertaste.

This batch is characterized by its finesse and freshness, highlighted by tasty hints of ripe fruits and pastries.

**Analyses**

Alcohol : 12,5°  
Dosage: 6 gr/l

**Champagne F.VALLOIS**  
Brut 1<sup>er</sup> cru – Blanc de blancs  
Millésimé 2007



**Grape Variety:** 100% Chardonnay

**Tasting**

**Eyes:** Sublime pale gold color with green reflections typical of a pure Chardonnay. Fine and regular foam.

**Nose:** Elegant, rich and complex, aromas of maturity, candied lemon, roasted notes.

**Palate:** Intense and long evolving on notes of dried fruits. Great exceptional vintage, at the same time, by its aromatic power, its generosity and its freshness. It is a high quality champagne with great aging potential.

**Analyses**

Alcohol : 12,5°  
Dosage: 6 gr/l

**Champagne F.VALLOIS**  
Brut 1<sup>er</sup> cru – Cuvée Vieilles vignes



**Grape Variety:** 100% Chardonnay

**Tasting**

**Nose:** The bubbles are fine and light.

Complex and feminine, fresh apple aromas.

**Palate:** Frank and lively attack. Aromas of apple, vineyard peach. Mineral and persistent notes, expression of the terroir. Champagne with a great ageing potential.

**Analyses**

Alcohol : 12,5°  
Dosage: 8 gr/l

**Champagne F.VALLOIS**  
Brut 1<sup>er</sup> cru – Nature



**Grape Variety:** 100%  
Chardonnay

**Tasting**

**Eyes:** Pale golden color, delicate foam, very fine bubbles.

**Nose:** Hints of white flowers and citrus fruits. Remarkable firmness.

**Palate:** Fresh, firm, the lemony notes are dominant. The finish is very aromatic and lingers with mineral notes.

This extra-dry Champagne fully shows the richness of the land from which it comes.

**Analyses**

Dosage: 0 gr/l

**Champagne F.VALLOIS**  
Brut 1<sup>er</sup> cru – Rosé



**Grape Varieties:** 85 % Chardonnay  
and 15 % Pinot Noir

**Tasting**

**Eyes:** Tender pink hue with salmon-pink colors. The bubbles are fine and discreet.

**Nose:** Complex and elegant aroma. Develops hints of red berries, strawberry and raspberry, which gives it an elegant character.

**Palate:** The attack is fresh and slightly fruity.

This Champagne shows a lot of finesse and lightness that give it a very feminine and gracious taste.

**Analyses**

Alcohol : 12,5°  
Dosage: 10 gr/l

**Champagne F.VALLOIS**  
Brut 1<sup>er</sup> cru – Rosé de saignée



**Grape Varieties:** 100% pinot  
noirs

**Tasting**

**Eyes:** Coral pink nuances. Beautiful effervescence. Fine mousse.

**Nose:** Very expressive nose of fruit and finesse. Notes of wild strawberry.

**Palate:** The palate is fresh and reveals a wine of character.

The palate is ample, vinous and gourmand, with aromas of blood orange and pink grapefruit.

The finish is persistent, with notes of white currants.

**Analyses**

Alcohol : 12,5°  
Dosage: 5 gr/l