Our partner:





Champagne Pascal WALCZAK AOC Champagne, Côte des Bars Récoltant Manipulateur (RM)



Champagne

A Maison of Champagne, a story of passion

<u>Winery overview</u>:

1973 is the beginning of a long and exciting life of work but also of pleasure and fulfillment.

Concerned about the quality of their wines, they cultivate their grapes with rigour and respect for nature.

The diversity of their terroirs, the spliting of the juices and the regularity of their blends allow them to elaborate high quality champagnes recognized by all.

The majority of their vines receive no weed killer and are plowed for the sake of sustainable viticulture.

For vinification, a thermoregulated vat room with many containers allows them to separate the wine from each vine in order to optimize the richness of their cuvées. A part of their wines is produced in barrels to bring roundness and finesse to their Champagnes.

Currently, the estate is 10 ha



Champagne P.WALCZAK Brut – Prestige



Grape Varieties: 75% pinot noirs, 25% Chardonnay

Tasting

This Cuvée, reflecting the image of our house, gives us an open and pleasant nose, while finesse, offering us aromas of dried fruits and almonds. Its rich and greedy mouth presents us with a good length with a nice feeling of freshness. The Chardonnay favors finesse and lightness, the Pinot Noir the suppleness and roundness of champagne. This seductive Cuvée will be appreciated in all circumstances.

Analyses Dosage: 8 gr/l

Champagne P.WALCZAK Brut – Rosé des vignes



Grape Varieties: 90% pinot noirs, 10% Chardonnay

Tasting

This champagne, made mostly from Pinot Noir with a deep rosé color, presents us with a very expressive nose accompanied by a beautiful aromatic finesse with its notes of red fruits and strawberry. On the palate, this structured, distinctive and very aromatic wine be appreciated by will connoisseurs. more fragrant aperitif. With a very nice balance, this Brut Rosé will seduce the female sex at an aperitif and can accompany a dessert with red fruits.



Champagne P.WALCZAK Brut – Blanc de noirs

Grape Variety: 100% pinot noirs,

> Tasting Blanc de Noirs cuvée with citrus will seduce you as an aperitif or as an accompaniment to white meats or fish in sauce. This cuvée is the perfect reflection of the development of Pinot Noir from our winegrowing region. Structured, expressive gourmet cuvée, typical of Pinot Noir. Analyses Dosage: 8 gr/l



Champagne P.WALCZAK Brut – Notre Dame de Paris



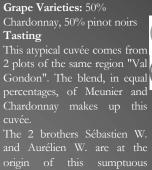
Grape Varieties: 75% pinot noirs 25% Chardonnay

Tasting

We reserved our 2015 vintage for Notre-Dame de Paris. For each bottle purchased, €1.50 is donated to the Notre-Dame Foundation to contribute to the restoration of our beautiful cathedral. Gourmet, this cuvée will seduce vou in all circumstances.

Analyses Alcohol : 12,5° Dosage: 8gr/l

Champagne P.WALCZAK Brut – Belle Insolite



Champagne. With its buttery aromas. and Belle Insolite expresses the minerality and freshness of an expressive Meunier, combined with the elegance and finesse of a full-bodied Chardonnay. Analyses Dosage: 7 gr/l

Champagne P.WALCZAK Extra brut – Cuvée Soléra

25% Chardonnay



Tasting The Extra-Brut is made from their

finest Cuvées. Highly appreciated connoisseurs as an aperitif, the low dosage enhances the aromas. The flavors of yellow fruits, lemon and grapefruit will delight the most discerning palates. Sensational as an aperitif for its finesse and freshness.



Analyses Alcohol : 12.5° Dosage: 4gr/1

Champagne P.WALCZAK Brut – Cuvée Cyriès

Grape Varieties: 50% Chardonnay, 50% pinot noirs





This Cuvée Cyriès is our vintage bottle. It is only made in our best vears.

Great aromatic complexity due to barrel passage, with very nice notes of mandarin and exotic fruits. Very long in the mouth, you will discover a great finesse and a lot of elegance. Let your Cyriès blossom in your flute in order to optimize the amplitude and the sweetness of the aromas: now enjoy the richness and complexity of this Vintage as an aperitif or during a meal. Analyses Dosage: 8 gr/l



Curies

2016

Champagne