



RÉVOLUTION - BLANC DE BLANCS GRAND CRU - DOYARD CHAMPAGNE

Territory:

This wine is primarily sourced from the Vertus 1er Cru area and includes additional parcels from the Grand Cru regions of Le Mesnil-sur-Oger, Oger, Avize, and Cramant. The vines are approximately 45 years old and flourish in a clay and limestone terroir.

Winemaking:

Using organic methods, this wine is a blend of 100% Chardonnay, consisting of 50% from the 2019 vintage, 30% from 2018, and 20% from 2017. It is fermented with indigenous yeast, with 15% of the wine undergoing malolactic fermentation. The fermentation and ageing process occurs in 60% stainless steel and 40% used 228-litre barrels. The wine spends 48 months ageing on the lees.

Tasting Notes:

This wine is delicate. On the nose, there is a touch of toasted brioche and sweet pan-roasted spices with a hint of baked apple crumble. The palate has more sweet spice and baked orchard fruit, with a lick of citrus zest on the finish.

Style	Complex White
Producer	Doyard Champagne
Category	Sparkling
Country	France
Region	Champagne, Cote de Blancs



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Grape Variety	Chardonnay
Vintage	No Vintage
Barrel	48 Months
Alcohol Content	12%
Organic & Biodynamic	Yes
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Crudites, Mushrooms, Risotto, Seafood, Veal, Vegetable Dishes, Oysters, Raw Seafood