

Champagne Georges Cartier Brut Tradition

Champagne Georges Cartier

France - Champagne

This champagne was made to reflect the potential of each grape growing areas of the Champagne region.

The grapes for Georges Cartier Brut Tradition have been carefully selected from the 3 emblematic areas of Champagne. Chardonnay is sourced from the Côte des Blancs, Pinot Noir from Montagne de Reims and Pinot Meunier from the Marne Valley.

Each grape variety brings its own character and specific quality to the wine: Pinot Meunier brings fruit and roundness, Pinot Noir brings character, power, structure and balance, while Chardonnay contributes to the finesse, minerality and elegance of the result wine.

The blend in 2022 is composed for 70% of the 2018 vintage and 30% of reserve wines (consisting of 2014, 2015 and 2016 vintages). It will be RD (meaning "Recently Disgorged") to keep freshness, fruitiness, minerality and elegance.

Specifications

Varietals	65% Pinot Meunier, 25% Pinot Noir, and 10% Chardonnay
Soil type	Chalk and limestone.
Vinification	Wine was aged on the lees (sur lattes) for 3 years. > Dosage for this cuvée is around 8 grams / Liter.
Production	2,500 (9-liter cases)
Pairings	Delicious as an aperitif, but also with seafood, sushi and white meat.



Codes, Weights and Measures

UPC	7 84585 02885 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02885 3
Case Weight	23
Cases/Pallet	84
Layers/Pallet	12
ABV	12.00%
SRP	\$ 61.50 USD 750mL Bottle

Reviews and News

Champagne Georges Cartier Brut Tradition - 93 PTS - TP

Champagne Georges Cartier Brut Tradition - 90 PTS - Gold Medal - BTI