

CH. de L'AUCHE



COTEAUX CHAMPENOIS ROUGE CHAPITRE 3

Fruity – Fresh - Luscious

98% Meunier – 2% Pinot Noir



STORY

This Coteaux Champenois red is part of a trilogy of cuvées, alongside Chapitre I, Blanc de Meuniers and Chapitre II, Blanc de Noirs. Each cuvée is crafted with particular care, reflecting the unique expression of its terroir. The label features a watercolor artwork by Jean-Christophe Touret, created as part of an artistic approach that respects the vineyard plot and its identity.

EYE

The robe of our Coteaux Champenois, a pale red, reveals numerous ruby highlights.

NOSE

The nose reveals a beautiful aromatic intensity, marked by notes of jammy red fruits. A touch of freshness balances the whole, bringing lightness and liveliness. A hint of acidity enlivens the bouquet, adding a pleasant finesse. The expression is indulgent and invites tasting.

PALATE

The palate charms with its freshness and liveliness, offering a beautiful continuity with the nose. Jammy red fruits take the lead—especially cherry—accompanied by hints of tangy candy that add a deliciously indulgent touch. Soft tannins provide structure without weighing down the tasting experience, giving way to a dynamic and flavorful finish. A convivial wine, perfectly balanced and full of pleasure.

PAIRING SUGGESTIONS

Perfect for a convivial moment, this Coteaux Champenois red pairs beautifully with a platter of charcuterie and cheeses. Its freshness and indulgent character make it an excellent match for terrines, rillettes, or smoked hams, as well as soft cheeses with a bloomy rind. Served slightly chilled, it enhances friendly aperitifs and complements simple, generous meals with ease.

WINE CHARACTERISTICS

Made from grapes harvested in 2023

Le Côteaux Champenois « Chapitre 3 » is available in bottle 750 ml