



## *L'Authentique 2008*



Champagne Tribaut's "Tête De Cuvée" is blend of 60% Pinot Noir and 40% Chardonnay from the estate's oldest vines in Aÿ, Écueil and Romery. The wine is aged in small oak barrels for at least 2 years, resulting in a powerful palate with notes of vanilla and caramel. Produced only in the finest years, each bottle of the very small production is numbered and cork-finished with the authentic ancient string closure.

Champagne Tribaut Schloesser was founded in 1929 in the heart of the Champagne region, very near Epernay, in the village of Romery. For four generations, the Tribaut Family has produced impressively delicate and refined Champagnes. The estate's vineyards are situated in the best locations between the Montagne de Reims and the Marne Valley.

60 months on the lees before disgorgement

5 grams/liter dosage

Acidity 4.2 grams/liter

12.4 % Alcohol by volume



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