

LAMIABLE TERRE D'ÉTOILES

CHAMPAGNE GRAND CRU

ABOUT THIS WINE

Terre d'étoiles by Champagne Lamiable is a Grand Cru Brut Champagne that embodies the essence of the earth, terroir, and history. A blend of 60% Pinot Noir and 40% Chardonnay, aged for 20 to 30 months, it offers a soft and fruity profile with aromas of red fruits, plum, and quince. Perfect for aperitifs and special occasions.

TASTING NOTES

Soft and fruity Champagne with red fruit aromas, finishing on plum and quince.

VINIFICATION

60% annual harvest + 40% reserve wines, aged in bottles on lees for 20 to 30 months.

PRODUCER

Champagne Lamiable

COUNTRY

France

REGION

Champagne AOC Grand Cru

CLASSIFICATION

Grand Cru

AGING

20 to 30 months in bottles on the lees

ALCOHOL CONTENT

12.5%

VINTAGE

NV

GRAPES

60% Pinot Noir, 40% Chardonnay

COLOR

White

STYLE

Sparkling Brut

AROMAS

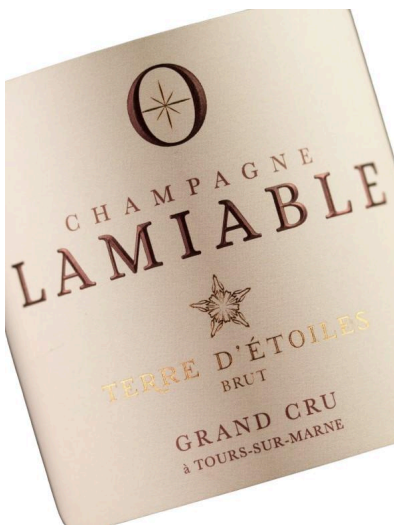
Small red fruits, plum, quince

PAIRINGS

Light and fine dishes, aperitif, special occasions, wine of honor, dessert

SERVING TEMPERATURE (°C)

8



BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Cardboard