



COMTE DE
MONTE-CARLO
CHAMPAGNE



La Riviera

BRUT | PREMIER CRU

STYLE

Fresh and fruity, a complex Champagne made with the liqueur from a wine aged in oak barrels.

TASTING NOTES

Appearance	A bright appearance with fine bubbles and a persistent foam.
Nose	Fresh and fruity, a complex champagne made with an expedition liqueur of a wine aged in oak barrels.
Palate	The first palate is lively and fresh. Everything is in harmony. La Riviera is a Champagne for all moments.

TECHNICAL DATA

Grape variety	40% Chardonnay, 30% Pinot noir, 30% Meunier
Quantity	Only wines from the first press.
Region	From 50 000 to 100 000 bottles.
Subarea	Champagne
Type	Montagne de Reims
Vintage	Sparkling wine
Vineyard exposure	NV
Ground	South & east
Age of vines	Clay limestone
Vineyard size	From 15 – 54 years
Vine density	4,65 HA in Premier Cru
Harvest date	From 8000 to 10 000 / HA
Ageing	End of august / September
Dosage	Manual harvest
Alcohol	5 / 6 years
Total acidity	6,4 g / l
Ph	12 % vol.
First vintage	4,55
Bottling period	3,08
Closure	2005
Food pairing	March
	Natural cork
	Oysters and all sea food and white meat.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR HEALTH

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