



Le Côteau Champenois

A true original !

Erick Schreiber's "Côteau Champenois" is a wine made from a blend of different "white" grapes and is a little unusual. It is made using the traditional champagne-making process! This is one of the newest members of the Champagne Erick Schreiber family.

This original wine is the result of an observation made by Erick Schreiber. "Our multi-grape champagnes offer a nice vinosity and complexity. So why don't we try our hand at making a non-sparkling wine?"

Tasting notes :

Fruit, vinosity and a pleasant minerality.

How to serve ?

This wine tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.



Region	Aube - Côte des Bar - Seine Valley
Blend	LE CÔTEAU CHAMPENOIS
Type	
Year	2022
Grape varieties	Pinot Noir 40 % Pinot Gris 20 % Pinot Blanc 15 % Pinot Meunier 15 % Chardonnay 10 %
Label	Ecocert - Demeter
Distinctive feature	No bubbles
Barrel ageing	55 %
Temperature	Serve at 8°C to 10°C
Storage	5 to 10 years
Presentation	75 cl