

STONE-COLD '18

Vintage 2018



Each and every year is unique, some more than others. At André Chemin's, only the best years are chosen. The heart of the cellars captures each and every singularity and brings out rare expressions of all four different seasons of a year. One year, the whole year, and nothing but this year.



67% Pinot Noir - 33% Chardonnay

Partial malolactic fermentation

Dosage: 3 g/l

Aromas: *grilled & airy*

Chardonnay gives direction to the olfactive notes of grilled toast. The wine is dashing, energetic and contemporary.

Flavours: *torrefied & gourmet*

The grilled aromas are also on the palate, but more torrefied and with a beautiful continuity between the aromas and flavours. The wine is net with a little touch of praline, and a mineral precision.

Wine & food pairing:

all along, from aperitif throughout the meal or even the whole evening

Sea food in general (for its minerality)

Fish or sea food gratin

Citrus tart

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