



CHAMPAGNE  
**CAZALS**  
CLAUDE

# SOLERA

Grand Cru Champagne



## *The terroir*

100% Chardonnay from our finest parcels in Oger and Mesnil-sur-Oger  
– Grand Cru

## *Vinification*

Perpetual reserve from 2004 to 2020, blending and aging method.

Thermo-regulated vats and malolactic fermentation carried out

Aged on lees in vaulted cellars

Disgorged in February 2024 – Dosage 2 grams per liter

## *Tasting notes*

Appearance : Light yellow & crystalline robe with a dynamic effervescence featuring fine bubbles.

Nose : Refined nose combining subtle pear flesh, woody sensation, slightly oxidative. Expressive aroma that reveals itself fine and subtle, marked by the presence of citrus, particularly grapefruit, white flowers, and mint.

Palate : Initially, the vivacity is present with a frank, pure, and deep attack carried by a beautiful minerality. The palate develops with aromatic complexity brought by dried fruit aromas, adding roundness and depth

## *Food and Champagne pairings ...*

This Cuvée pairs wonderfully with seafood, oysters, with the fish, as well as sushi and sashimi.

You can also serve it as an aperitif without any problem.

