



CHAMPAGNE AGRAPART COMPLANTÉE

£85.00

Buy 6 for £69.42 each and save 3%

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SKU: SSCHAC

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Champagne Agrapart is a family owned producer based in Avize on 10 hectares of mainly Grand Cru Villages. Pascal Agrapart works with his own vineyards only, practises Organic methods whilst focussing on an extra brut, low dosage style. All cuvee's are bottled by hand. Agrapart Complantée is extra brut in style and a blend of all 6 allowed grape varieties (Chardonnay, Pinot Noir, Meunier, Pinot Blanc, Arbanne & Petit Meslier). The Cuvée is a

blend of two vintages from two vineyards in Avize. The still wine is matured in oak barrels before the secondary fermentation in the bottle. It is then matured on lees for 4 years before it is disgorged and released to market soon after. Fresh and vibrant on the palate, autolytic characteristics showing: pastries and subtle toast notes with citrus, orchard fruit, pepper and a pleasant creamy texture.

