

Cuvée Vive

Champagne

EXTRA BRUT – Grand cru



Vineyard terroir : Oger - Mesnil sur Oger - GRAND CRU



Grape-varieties : 100 % Chardonnay - Blanc de blancs

Type of soil : chalky

Average age : 40 years

Harvest : by hands



Pressing : pneumatic press of 8 000 kg

Wine making : thermo regulated tank and malolactic done

Dosage : 3 g/liter - EXTRA BRUT



Ageing : 6 years in our cellar

Blending : Harvest 2013

Alcohol content : 12 %

Bottling : bottle (750 ml), half-bottle (375 ml) and Magnum (1,5 l)



Awards - concours : 16,5/20 in Gault & Millau 2017 Selected by the Hachette Guide 2017 Selected by the Veron Guide of Champagne 2018

(More precisions in our Press Review)



Particularities : The Cuvée Vive represents the will of the house to make champagnes least dosed possible, in order to obtain the purity of the Chardonnay and the Cazals terroir. This wine reveals the delicate aromas of chardonnay and represents the terroir of Mesnil sur Oger and Oger.

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