

CHAMPAGNE

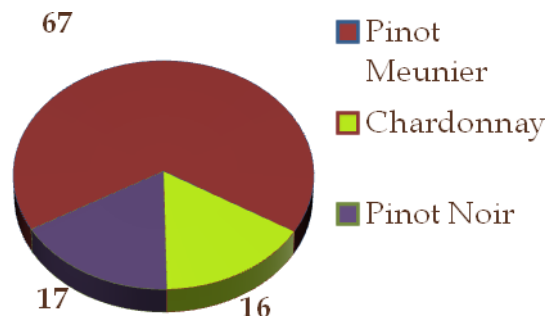



Françoise Bedel

L'ÂME DE LA TERRE

VINTAGE 2003

HARVEST	Vintage 2003
AGE OF THE VINES	20-60 years
TERROIRS	Clay and marno (in limestone)
BOTTLING	May 2004
DISGORGING	From September 2011
TIME ON LEES	Minimum 7 years
WINEMAKING	Enamelled tanks and oak casks
DOSAGE	Extra-Brut
COMPOSITION	



TASTING  A champagne which has an important and aromatic range of red fruits, both vinous and powerful, with a pleasant freshness in the conclusion.

DISTINCTIONS OF THE VINTAGE 2003

17,5/20 in the guide **Gault&Millau 2013**

17/20 in the guide **Revel 2013**

16/20 in the guide **Les Meilleurs Vins de France de la RVF 2013**

Gold medal at **Concours des Vins de Lyon 2012**

Bronze medal at **Concours Amphore des Vins Bios 2011**



Photo non contractuelle

