



BENOÎT  
COCTEAUX  
*champagne*

## OPUS VARIUS

« La Première »

**Vintage:** 2021

**Lands:** Villenauxe-la-Grande – Côteaux Sud of the Sézannais

**Plots:** Le Pommerat

**Grape Variety:** 100% Chardonnay

**Type of soil:** Clay-limestone

**Average Age:** 50 years

**Planting Density:** 7,575 vines per hectare

**Harvest:** Hand-harvested, 2021

**Pressing:** Pneumatic press

**Vinification:** Parcel-by-parcel harvesting and vinification in temperature-controlled stainless steel vat selected yeasts, 100% malolactic fermentation, aged on lees

**Dosage:** 1 g/L

**Bottling:** 2022

**Alcohol degree:** 12%

**Production:** 1,440 bottles (750 ml)

**Tasting Notes**

**Colour:** Pale gold

**Nose:** White floral and citrus notes, followed by gingerbread and brioche

**Mouth:** Fresh and taut

**Serving Temperature:** 8–10°C

**Goes best with:**

Roasted sea bass fillet, fennel purée, lime emulsion, and beetroot chips.

**Certifications**

- High Environmental Value Exploitation
- Sustainable Winegrowing



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