

# NICOLO & PARADIS CHAMPAGNE

**Producer:** Champagne Nicolo & Paradis

**Winemaker:** David Nicolo

**Country of Origin:** France

**Region of Origin:** Champagne

**Grapes:** 80% Chardonnay and 20 % Blanc Vrai

**ABV:** 12%

**Case Size:** 6 x 75cl

**Vintage:** V

**Suitable For:** Vegetarians

**Closure Type:** Cork with traditional  
hemp twine tying

## MANOIR RANGE *Champagne Excellence*



***This Champagne Excellence is an exceptional selection of the best vintages of Chardonnay and Blanc Vrai. It is produced in very small quantity to allow an outstanding quality. Delivered in its special wooden box and tied with a traditional hemp twine, it is the Excellence made Champagne!***

*Our carefully looked-after vineyard, pride of our House of Champagne...*

As the third generation wine grower in his family, David Nicolo has developed an extensive knowledge of the wine business over many years. Our vineyard is located in Colombé-le-sec, in the Aube region, and covers more than 17 hectares, predominantly vines from Pinot Noir, Chardonnay and Pinot Meunier are grown for the blending process. Everything we do at Champagne Nicolo & Paradis is in harmony with nature and we pay particular attention to using sustainable methods. Tried and tested approaches from over the years give our wine an amazing depth and keep our vineyards the heart of our community.

*Discover the secrets of Champagne Brut Excellence from Nicolo & Paradis including...*

- This special cuvee has matured in oak barrels for more than 30 days,
- The signature style of Nicolo & Paradis – the culmination of a generations old recipe, delivered with outstanding skill and mastery,
- Selection of special old vines that enjoy all the benefits of a southern exposure from the ancient soils of the Cotes des Bar Terroir, including our very rare Blanc Vrai grape variety,
- Grapes that have been hand harvested and stored with care and attention and pressed in a pneumatic press,
- Wine that is stored for at least three years to develop into the notable Nicolo & Paradis pedigree,
- An approach to wine making that respects nature and sustainable methods.

*VISUAL: Golden yellow colour with a very fine effervescence delivering vanilla hints, it has the perfect balance between sugar and acid, with a very long finis in the mouth. FOOD*

*RECOMMENDATION : This Excellence Champagne is delicious with seafood, or with any special occasion meals. SERVING TEMPERATURE: 6-8°C*

