

Andre Tixier et Fils

Varietal: Chardonnay, Pinot
Meunier, Pinot Noir
Vintage: NV
Fanciful Name: Carte Or Brut
Region/AVA: Chigny les Roses,
Champagne
ABV: 12.5%
Bottle Size: 750 ml
Bottles Per Case: 6
Closure Type: Cork and cap
cage

WINE STORY:

Location, Location, Premier Cru Classification From the Montagne de Reims, Julien Tixier crafts a magical wonder at his jewel of a micro-house, named after his great-grandfather, Andre Tixier. Pampered and produced with an organic and natural methodology, the entire range is from 100% 1st growth fruit making a discovery such as this the reason why we chase the Champagne dragon! The soil and near-perfect slope of Tixier's holdings make the connection between heaven and earth clear, but it's the wine itself that has our toes curled and thighs slapped. Premier Cru! Don't cheat yourself! You make too many sacrifices with your lifestyle of exercise and healthy eating. Make the reward for these choices something you enjoy twice: Once when you taste and the next day with no regrets. What's Inside: Electric buttered baguette! Toasted hazelnut! Tantalizing mouthwatering Meyer Lemon acids! Take a deep breath. That whiff holds traces of honeysuckle and rose petals. This "Gold Card" leads with Chardonnay, shows its flair with fine and discreet bubbles, and parachutes into any situation - sticking its landing. We clapped our hands raw after tasting this because it expresses exactly from where its made and what's in the bottle. Cheers for being 50 % Chardonnay, 25 % Pinot Meunier, 25% Pinot Noir. 100% Present.

SCORES AND ACCOLADES:

