



CHAMPAGNE

— ALAIN —  
NAVARRE

### Oak barrel fermentation



# The Sybaris Cuvée

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A haute couture Champagne, Sybaris is an invitation to a refined tasting experience, best enjoyed alongside exceptional products.

### Winemaking :

This Champagne is crafted from a blend composed of 20% from the 2019 harvest, 20% from the 2020 harvest aged in oak barrels for one year, and 60% from the 2021 harvest. The combination of Pinot Noir and Chardonnay, with a one-year barrel aging, imparts a refined and well-balanced intensity to this Champagne. Vinified in enamel and stainless steel tanks, this blend of pure reserve wines, reaches it's full expression after 30 to 36 months of cellar ageing.

### Tasting Notes :

**Appearance :** The Champagne presents a bright, flowing robe of pale golden yellow with delicate yellow-green highlights.

**Nose :** The first aromas reveal finely toasted and vanilla notes, followed by hints of candied lemon, ginger, white peach, brioche, and cashew nuts.

**Palate :** The attack is precise and fresh, with a creamy, well-integrated effervescence. The finish expresses a concentrated fruitiness, continuously uplifted by a remarkable sensation of natural freshness.

**Bottle: 75cl**

Œnology	
<b>Terroir</b>	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
<b>Dosage</b>	Brut, (5 g of sugar per liter)



50% Pinot Noir



50% Chardonnay



[www.champagne-navarre.fr](http://www.champagne-navarre.fr)

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