



CHAMPAGNE SOUTIRAN

Patrick & Valérie
Renaux Soutiran

Régions: Champagne

Appellations:

- Champagne Grand Cru
- Champagne Premier Cru

Terroir :

Chalky, pure limestone

Grape varieties :

Pinot noir & Chardonnay

Amount of production :

100 000 cots/an

Vineyard management:

Sustainable farming

Winemaking:

Vinification was in the wooden and metal tanks

Long rearing: 5 or 8 years of wine ageing on the slats before being sold

Distribution channel:

- France 55% (to the wine cellars and the high end restaurants)
- Export 45%

Rewards

Robert PARKER :

6 vintages with notes of 90 to 93/100

Wine Enthusiast :

5 vintages with notes of 90 to 94/100

Located in the heart of the Reims Mountains, our village has the prestigious distinction of the «Grand Cru». More than three generations of wine growers have been cultivating such wines as pinot noir and chardonnay, which prosper on the southern and south-eastern sides. The local soils are abundant in chalk and magnesium and produce the typical unique blend, rich in salts and iodine. The wine assembly of the nature reserve counts the years of the grape harvest as well as the wine ripening in wood and stainless-steel tanks, giving our wines the beautiful aromatic complexity. The long rearing of 5 - 8 years on the slat gives birth to the champagne - rich, dense and noble with the creamy texture underlined by the mineral salts present in this great territory.



Our philosophy:

" We defend our territory's values and the artisanal know-how; the traditional values are our roots and the distinguishing feature of our champagnes..."



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