



Blanc de blancs produced with grapes picked from the company's first 3-hectarvineyard, and from which it takes its name **Treha**. It has an essential and elegant taste with a balanced acidity, rich, fresh tones, with echoes of fruit and notes of flowers. It's not only an excellent appetizer wine, but also suitable for entire meals and, for any occasion.

To be served at 6°/8°



- Grape variety 100% Chardonnay
- 4 years on the yeasts then 3 months rest in cellar after the disgorging.
- Sales
 At least 5 years after the grape harvest.
- Alcohol 12,5% Vol.
- Sugar residual 5,00 g/l
- Total acidity 6,80 g/l
- **pH** 3,10
- Pressure 6,00 atm

