

fact sheet

tange-gérard *tradition brut*

Tradition is a non-vintage champagne with a blend of mainly Chardonnay wines with up to approximately one tenth of Pinot wines. It represents the tradition of Champagne: to blend different base wines with some older wines to obtain the same taste each year.



CHAMPAGNE
TANGE-GÉRARD
À SOULIÈRES

The vineyards

Grapes: A majority of Chardonnay grapes from vineyards around Vertus and our villages of Soulières and Loisy-en-Brie as well as Pinot Noir and Pinot Meunier from mainly our villages.

In the winery

Vinification: 8.000 kilos pressed with stems and skin as is the tradition in Champagne in Coquard horizontal presses. Chardonnay wines and Pinot Noir and Pinot Meunier wines are vinified apart. The vinification takes place in steel tanks of 300 hl.

The wines go through the malolactic fermentation to change the sharp tart-tasting malic acidity into the softer tasting lactic acid.

Assembling: When the wines are stable, our committee of winegrowers will discuss and decide which to use for the assemblage. Then possible combinations with older Chardonnay reserve wines will be tried and tasted in order to make a champagne of the same taste despite different years.

Aging: A non-vintage champagne must spend at least 15 months on the lees in the cellars at a constant temperature of around 12 degrees Centigrade. However, the Tradition will usually stay at least three years for more complexity to develop.



The fun

Tasting: The lemony freshness and elegance of the Chardonnays combined with some structure and body from the Pinots. Fine flowers on the nose and sometimes hints of exotic fruits. In the mouth freshness and acidity in combination with sweeter notes of yellow fruits like Mirabelle plums or apricot as well as notes of age like honey and forest floor before a long and fresh finish.

Matching: The Tradition is the perfect reception champagne, always friendly and easy to enjoy on its own or with a bite of something of fine taste. It works well with starters too. For instance, oysters, scallops or white fish.

Serving: The Tradition is at its best between 8 and 10 degrees Centigrade, preferably in a not too narrow glass that is of some height to allow the champagne to express itself more and to let you enjoy the sight of the train of bubbles fully.

The future

Storing: The champagne already has some years of age in the bottle. It may keep one more year in an adequate cellar or wine fridge.

Contact us

champagne-tange-gerard@orange.fr



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