



GALITEL

Tsarine Champagne



Tsarine Champagne
Catalog

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GALITEL



Galitel S.A. is a trading company specialising in the import and export of premium products, serving the Greek and French markets for over 20 years. When it comes to wine: every label in our portfolio comes **from small, independent producers, and all our wines are certified organic**. With deep experience and trusted partnerships, Galitel selects exceptional wines from renowned family-run wineries. Our ambition is to build lasting bridges between producers and professionals - wine merchants, hoteliers and delicatessens - through restaurateurs, smooth, reliable, and demanding distribution. Beyond wines, Galitel also collaborates with selected distilleries and producers to offer a curated range of champagnes, liqueurs, and aperitifs. Thanks to our logistical and commercial expertise, we ensure that these artisanal products thrive in the Greek market with rigour and commitment. Quality, authenticity, and partnership: Galitel embodies a human approach to international trade, driven by a shared passion for wine and taste.

01

Essential Collection



Brut

Domain : Champagne TSARINE

Grapes : 30-40% Chardonnay, 30-40% Pinot Noir, 30-40% Meunier



Rosé

Domain : Champagne TSARINE

Grapes : 30-40% Chardonnay, 30-40% Pinot Noir, 30-40% Meunier

02

Special Collection



Gold

Domain : Champagne TSARINE

Grapes : 30-40% Chardonnay, 30-40% Pinot Noir, 30-40% Meunier



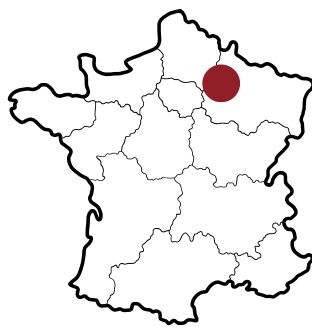
Blanc de Blancs 2018

Domain : Champagne TSARINE

Grapes : 30-40% Chardonnay, 30-40% Pinot Noir, 30-40% Meunier

ESSENTIAL
COLLECTION

BRUT



30-40%
Chardonnay

30-40%
Pinot Noir

30-40%
Meunier

Vinification : 100% malolactic fermentation in stainless tanks

Reserve wines : 30-40 % reserve wines partially aged in wooden barrels

Ageing period in cellars : 3 years minimum

Ageing after disgorgement : at least 3 months

Dosage : 7 g/liter

Eye : Golden robe with fine bubbles.

Nose : Finesse and freshness with notes of hawthorn, peaches syrup , apricot and nectarine.

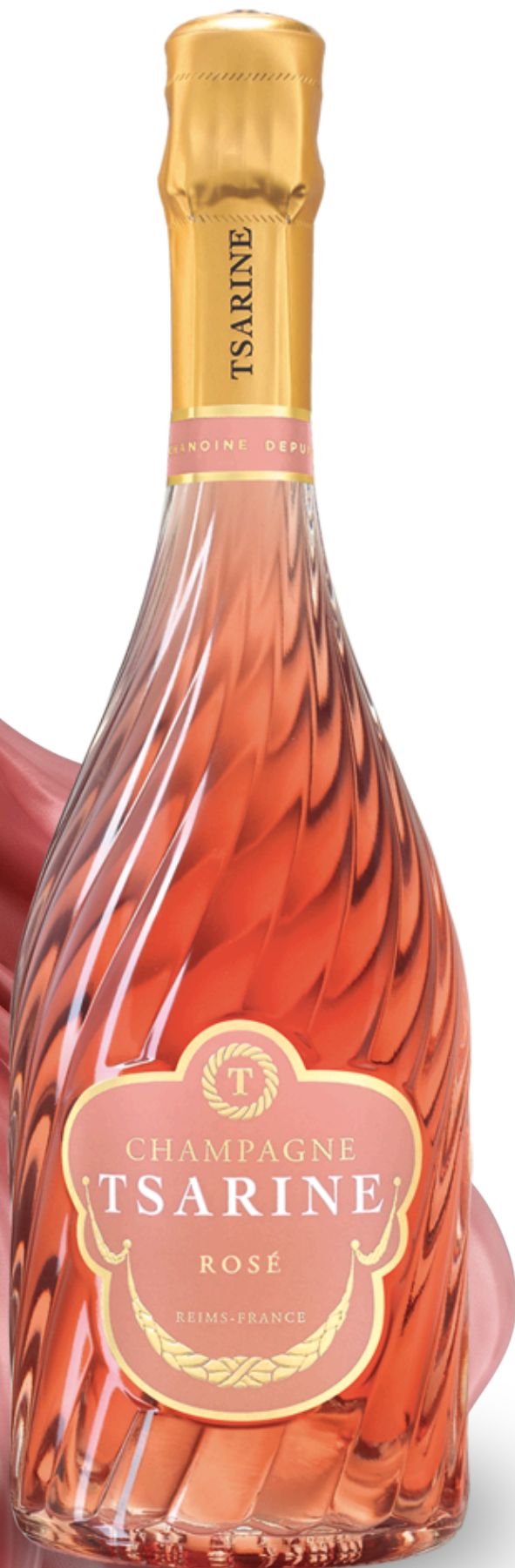
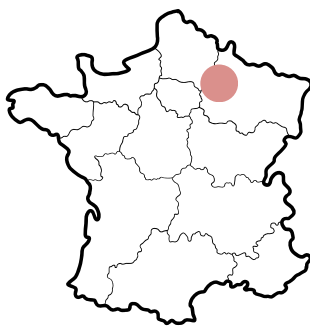
Palate : Silky and tonic with citrus aromas (grapefruit, clementine) and white peach. A saline finish with nice lemony notes.

Pairing suggestions : As aperitif, with dry ham tapas or salmon rillettes



ESSENTIAL
COLLECTION

ROSÉ



30-40%
Chardonnay

30-40%
Pinot Noir

30-40%
Meunier

Vinification : Blended rosé with the addition of 9% Pinot Noir from Barséquanais, vinified as red wine.

Reserve wines : 30-50 % reserve wines partially aged in wooden barrels

Ageing period in cellars : 2 years minimum

Ageing after disgorgement : at least 3 months

Dosage : 8 g/liter

Eye : Intense pink color with fine bubbles.

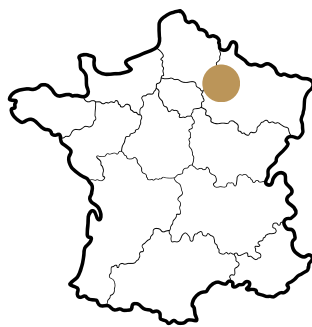
Nose : Intense and refined with notes of red and black fruits such as wild strawberry, redcurrant, raspberry, blueberry, blackberry and blackcurrant.

Palate : Rich and fruity with silky tannins and a background od spices (Sichuan pepper). A clear and refreshing finish.

Pairing suggestions : As aperitif, with salmon, sushi, strawberry tart or fruit salad.

SPECIAL
COLLECTION

GOLD



30-40%
Chardonnay

30-40%
Pinot Noir

30-40%
Meunier

Vinification : 100% malolactic fermentation in stainless tanks

Reserve wines : 20-40 % reserve wines partially aged in wooden barrels

Ageing period in cellars : 4 years minimum

Ageing after disgorgement : at least 3 months

Dosage : 12 g/liter

Eye : Golden and slightly amber with fines bubbles.

Nose : Tart with notes of orange blossom, peaches syrup and brioche.

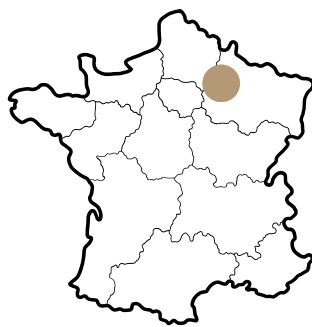
Palate : Flavorful with notes of fruit jelly and ginger. A creamy finish with freshness.

Pairing suggestions : With tandoori chicken, asian food, a mirabell plum tart or a brioche.



SPECIAL
COLLECTION

BLANC DE BLANCS 2018



100%
Chardonnay



Vinification : 100% malolactic fermentation in stainless tanks

4 Villages Grands Crus : Avize, Cramant, Mesnil sur Oger et Oger. Harvest 2018

Ageing period in cellars : 5 years minimum

Ageing after disgorgement : at least 6 months minimum

Dosage : 5 g/liter (extra-brut)

Eye : Pale gold with slight green reflections and fine bubbles.

Nose : Fruity and delicat with floral notes of lime blossom, fruit paste, apricot and citrus, evolving with aeration to more complex hints of brioche and biscuit.

Palate : Lively and silky, marked by flavors of candied citrus and roasting. A slightly salty and spicy finish with beautiful lemony notes.

Pairing suggestions : A lobster with vanilla butter or monkfish tajine with preserved lemons.

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