

BLANC DE BLANCS BRUT



THE FRESHNESS & FINESSE OF CHARDONNAY

A cuvée full of finesse which reveals aromas of citrus fruits and dried fruits ...
Distinct demonstration of personality in the kingdom of the Pinot Noir from the Côte des Bar...
Worst to be discovered!!!

TASTING

Look: Light yellow color.
Nose: Expressive on the grapefruit, notes of citrus fruits and light notes of Viennese pastries.
Mouth: Fresh and tense attack, minerality with notes of pears, notion of zest. Ample Champagne, well balanced with a nice length.

CULINARY ALLIANCES

Serve as an aperitif or with a whitefish and crustacean.

TECHNICAL CHARACTERISTICS & PACKAGING

- ★ Blending : 100% Chardonnay
- ★ 80% from harvest 2016 and 20% from Reserve Wines
- ★ Bottled in March 2017
- ★ Sugar : 7g / litre
- ★ Degree of alcohol : 12 % Vol.
- ★ Available in Bottle (75 cl)

MEDALS & SELECTION

