



BLANC DE BLANCS BRUT

Minerality and Freshness



Variety: 100% Chardonnay

Crus: Le Breuil, Châtillon sur Marne, Verneuil, Avenay Val d'Or

Vinification: 1st alcoholic fermentation only in thermoregulated tanks followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats.

Ageing: blending of two to three different harvests and then cellar ageing for 24 months

Specificities: Chardonnay-based wine only

Dosage: 5.8g/L

Tasting:

- 👁️: Bright and light golden colours with green reflections
- 👂: Fruity, thin floral, delicate and elegant (white flowers and fresh hazelnuts)
- 👄: perfect harmony with fresh and subtle aromas.

Wine pairings: Perfect for the aperitif or during a meal with white butter sauce pike or warm oysters.

References:

- Vins magazine: "white flowers and lemon pie nose"
- Le revenu
- Silver medal at the 2015 Vignerons Indépendants contest
- Excellence Award at the 2017 Vinalies Competition
- Gold medal at the 2017 Féminalise contest
- Bronze medal at the 2017 Decanter World Wine Awards
- Gold medal at the 2018 Vignerons Indépendants contest.

