



BLANC DE BLANCS 2013

The 2013 Vintage Blanc de Blancs is a characterful Champagne encapsulating the youthful fruitiness of the year with all the vibrant minerality of Chardonnay great growths.



TASTING NOTES

The Champagne sports a bright, seamless lemon-yellow hue with pale silvery yellow tints. It is driven by fine, lively bubbles creating an ephemeral ring. The visual sensation ushers in a fresh, nuanced wine. The nose recalls mineral aromas of damp chalk, iodine and liquorice comfits entwined with blanched almonds, lemon peel and fresh grape on first pour. Airing adds refinement with delicate aromas of acacia, freesia and notes of verbena infusion lifted by Granny Smith apple and crushed pear. The palate is supple and fresh at point of entry with creamy, soft effervescence. The Champagne develops luscious fruit-forward weight underscored by a faint zesty acidity suffused with lemon. The mid-palate revolves around chalky minerality which imparts salinity, honesty and length. A seamless fusion of rich minerality and fruity freshness typical of the vintage characterises the whole. Carefully judged dosage creates an appealing, creamy sensation on the finish which allows an ultimate ethereal feeling to make the taste buds tingle with its menthol and iodine-like accents.

WINEMAKING

THE BLEND:

100% Chardonnay including:

- 40% Avize
- 35% Chouilly
- 15% Cramant
- 10% Oger

DOSAGE: 7g/L

AGEING: 4-6 years of cellar maturation

RECOMMENDATIONS:

- Ageing capacity: 5 to 10 years
- Serving temperature: 9/14°C

FOOD AND WINE HARMONY



Scallops

Roasted with white butter, liquorice and chervil



Cod fillet

Tartare of oysters and mashed potatoes with Yuzu butter



Veal tartare

Cockles, razor clams and Kumquat

ACCOLADES

