



BLANC DE BLANCS BRUT 75 cl

BLEND*

100%

Chardonnay

From the first presses of the Montagne de Reims and Vallée de la Marne terroirs.

15% reserve wines.

VINIFICATION

Vinification in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Dosage Brut 7g/L.

AGEING

Aged in our cellars at a constant temperature of 12°C for 24 to 36 months.

TASTING NOTES

Delicate aromas of yellow fruit, peach and apricot followed by the aromatic framework of Chardonnay, minerality, citrus notes, lemon and grapefruit. A clean and round palate. A fresh and straightforward evolution, a beautiful balance.

PERFECT PAIRINGS

This cuvée is perfect as an aperitif, or to accompany scallops with truffles, turbot fillet or a selection of shellfish.



*The composition of the blend may evolve depending on the vintage.