# BLANC DE BLANCS

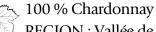
# PREMIER CRU

"Subtle and Elegant Champagne"





### WINEGROWING



REGION : Vallée de la Marne

EXPOSURE : South-East, South-West

SUBSOIL: chalky

Eco-friendly winegrowing convertion to HVE-VDC

Manual harvest

## **VINIFICATION**

FAlcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats Stopped malolactic fermentation Late bottling in special bottles

AGEING: minimum 5 years

DISGORGING: minimum 6 months

DOSAGE BRUT: 6-8 g/L

#### **TASTING**



Pale yellow color. Discreet and regular effervescence of which fine bubbles form a delicate bead of foam.



Rich and fresh nose with a nice complexity on exotic and lemony fruit aromas. A light finish with pear and mint.



A dominant freshness marked by the lemony aromas announced in the nose. The presence of exotic fruits enhances the aromatic freshness.

#### **FOOD AND WINE PAIRINGS**

This seductive wine goes well with the flavors of the sea like a poached halibut back, parsnip mousseline, langoustine emulsion. As well as just-seared scallops, grapefruit vinaigrette, butternut brunoise. At the end of the meal, it goes perfectly with a variety of cheeses such as Saint-Félicien or Parmesan aged 24 months or more.

## **MÉDAILLES**











