

BLANC DE BLANCS PREMIER CRU

"Subtle and Elegant Champagne"



WINEGROWING



100 % Chardonnay
REGION : Vallée de la Marne
EXPOSURE : South-East, South-West
SUBSOIL : chalky
Eco-friendly winegrowing
conversion to HVE-VDC
Manual harvest



VINIFICATION

Alcoholic 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



Jancis Robinson

