VIF

BLANC DE BLANCS

EXTRA BRUT - PREMIER CRU

"Spring" limited edition

"Pure and Refined Champagne"

This cuvée celebrates the elegance and freshness of spring in Champagne. In collaboration with artist Anna Melegh, this limited edition boasts a design inspired by the poetry of the vineyard's first mornings: glistening dew, bursting buds and the sounds of nature awakening. Carefully crafted, this cuvée embodies finesse and vivacity, reflecting the creative and enduring energy of the season. A unique encounter between art and nature, for an unforgettable sensory experience.

WINEGROWING

100% Chardonnay
REGION: Marne Valley
EXPOSURE: Southeast, Southwest
SOILS: chalky, sandy-clay
Viticulture raisonnée in conversion
HVE-VDC
Manual harvest

VINIFICATION

Alcoholic fermentation controlled at 17°C in temperature-controlled stainless steel tanks
Malolactic fermentation stopped
Late bottling
AGEING : 3 years
DOSAGE EXTRA BRUT : 3 g /L

TASTING

The color is clear and brilliant, with great purity. The string of bubbles, intense just after serving, quickly fades to reveal fine, scattered bubbles, evidence of elegant effervescence.

The nose is powerful and seductive, instantly transporting you to inviting aromas of ripe pear and baker's yeast.

The attack is full and generous, offering a fleshy, juicy texture. It gradually evolves into a more delicate, airy and taut sensation, leaving a lingering impression of freshness. Aromatic expression on the palate is based on bright, refined citrus nuances, notably citron.

FOOD AND WINE PAIRING

This champagne is a perfect match for roasted filet of Saint-Pierre, served with verbena-scented butter. The wine's finesse and tension perfectly balance the richness of the fish and the delicacy of the sauce.

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