

Blanc de Blancs

THE PURES



- Mineral
- Refined
- Distinguished



BLENDING

100% CHARDONNAY

DESCRIPTION

AGING : 36 months on lees

OENOLOGY

- 20 % reserved wine
- First press only
- Tangential filtration
- Alcoholic & malolactic fermentation at 16° & 18° in thermoregulated vats.

TERROIR

30% Cramant, Grand Cru
30% Sézannais
20% Montgueux
10% Côte des Bar

DOSAGE BRUT : 9 G/L SERVICE : 8 - 10°C

AROMAS



ROSES



LEMONGRASS



BRIOCHE

PAIRING



SEABASS FILLET
«EN PAPILOTE»



ROASTED SALMON WITH
A CHAMPAGNE SAUCE

THE EYE

Sublime, pale color with delicate greenish glints. Handsome, fine, long-lasting creamy bubbles, with a regular slow flow.

THE NOSE

The nose is a bouquet of flowers in full bloom, with white hawthorn and honeysuckle blossoms, rose hips, followed by multicolored roses and peonies, further revealing fresh hints of citrus fruit and citronella. Upon airing it opens slowly to reveal notes of bread, caramel and candied fruit.

THE MOUTH

On tasting, we find the same charming aromas as in the nose and we are carried away by this floral magic, perfect harmony between the wine and its liqueur. Its long, fragrant finish underlines its wonderful charm.

