

# 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



*James Robinson*

