

BLANC DE BLANCS BRUT

GRAND CRU



Vineyards

Chouilly.

Blend

100 % Chardonnay.

Elaboration process

Hand picking grapes and traditional Champagne vinification in stainless still tanks.

Ageing

36 months on lees

Dosage


6 gr. / L.


Alcohol content

12,5 % vol.

Tasting

 Lemon yellow colour with bright gold glints.

 Combination of ripe citrus fruits with a buttery overtone and flowery finish.

 Freshness, vivacity but also minerality, with ripe citrus and fresh fruits aromas.

When to taste it ?

Aperitif or with seafoods and fish.

Packing

