

CHAMPAGNE

BLANC DE BLANCS GRAND CRU 2016

The **Blanc de Blancs Grand Cru 2016** is a tribute to the great Chardonnays of the Côte des Blancs, made with grapes from the Grand Cru villages of Avize, Cramant and Chouilly.

TASTING

To the eye, the wine presents a beautiful straw yellow color with fine and delicate effervescence. On the nose, the bouquet reveals lovely aromas of white flowers, exotic fruits, nuts, and ripe grapes. The palate is crisp and powerful, with a persistent and complex finish, featuring subtly toasted notes.

SERVICE

Serve at 7°C. Perfect as an aperitif, with white meat, shellfish, or tagliatelle with scallops.



VINIFICATION

ASSEMBLAGE :

100 % Chardonnay
2016 harvest on chalky soil

VINIFICATION :

Low-pressure plate press
First press
Gravity vinification
Natural settling
Malolactic fermentation
Unfiltered
Very low sulfite content

AGEING :

5 years of aging on lees

DOSAGE :

6 g/l
Aged liqueur 15 in oak casks
