

# BLANC DE BLANCS



## BLEND :

100% Chardonnay

## VINIFICATION :

Dosage **7 g/l**

Disgorged **3 months** minimum before delivery

Bottle age: **24 months** minimum

---

## TASTING NOTES :

Appearance: Golden straw-coloured . Abundance of fine bubbles.

Nose : Complex, the aromas present soft , floral scents with fragrances of yellow-fleshed fruits.

Palate : Spicy flavours (cinnamon and vanilla) and soft fruits like white peach and mirabelle. Long lemony finish.

## FOOD PAIRING :

Intense aperitif.

Seafood, grilled salmon.

Curried scallop.

Goat cheese.

Custard cream dessert.

---

## REWARDS :

IWS 2013 : **silver**

Wine Enthusiast 2015 : **89/100**

« *Fresh & Fullness* »