



CHAMPAGNE
J. CHARPENTIER
A VILLERS-SOUS-CHATILLON

Vigneron

BLANC DE BLANCS

Minerality and Freshness



Variety : 100% Chardonnay

Crus : Le Breuil, Châtillon sur Marne, Verneuil, Avenay Val d'Or

Vinification : 1st alcoholic fermentation only in thermoregulated tanks followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats.

Ageing : blending of two to three different harvests and then cellar ageing for 24 months

Specificities : Chardonnay-based wine only

Dosage : 5.8g/L
Brut

Tasting :

- 👁️ : Bright and light golden colours with green reflections
- 👂 : Fruity, thin floral, delicate and elegant (white flowers and fresh hazelnuts)
- 👄 : perfect harmony with fresh and subtle aromas.

Wine pairings : Perfect for the aperitif or during a meal with white butter sauce pike or warm oysters.

References :

- Vins magazine: "white flowers and lemon pie nose"
- Le revenu
- Silver medal at the 2015 Vignerons Indépendants contest
- Excellence Award at the 2017 Vinalies Competition
- Gold medal at the 2017 Féminalise contest
- Bronze medal at the 2017 Decanter World Wine Awards
- Gold medal at the 2018 Vignerons Indépendants contest .

