



# BLANC DE BLANCS

*Minerality and Freshness*



**Variety :** 100% Chardonnay

**Crus :** Le Breuil, Châtillon sur Marne, Verneuil

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

**Aging :** blending of two to three different harvests and then cellar ageing for 30 to 36 months

**Available capacities :** bottle, magnum

**Specificities :** Chardonnay-based wine only

**Dosage :** 5.7g/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 :**

- Dussert Gerber 24: «harmonious in the mouth, full of aromatic vivacity.»
- Dussert Gerber 2022 : « combines elegance and structure, all in shades ».
- Guide Veron 2021 : « nose, harmony and infinite balance. Delicious liveliness. »
- RVF 19 : « generously fruity, will sharpen the taste buds ».
- V&G 17 : «Mouth balanced and tasty. Crush ».
- 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 .

