

Blanc de Blancs Grand Cru

Fine, Lace, Minerality

Identity: Elaboré exclusivement à partir du cépage Chardonnay, ce vin est la « dentelle » du champagne. C'est ainsi qu'il était surnommé autrefois à cause de sa fine et persistante mousse blanche...

The blend: First pressing Chardonnay, sourced exclusively from grands crus vineyards "Côte des Blancs".

Reserve wines: 25 vintages, going back to 1985.

Ageing: Four years sur lie, then ten months further ageing after disgorgement. The delicacy of the bubbles helps to tame the naturally mineral Grands Crus to offer a sensation that is both creamy and lively.

Specificity: A very old winemaking method is used where fermentation in the bottle is less powerful than traditional champagne.

Dosage: Extra brut, very low dosage: 5g/L.



Tasting notes by Bruno Paillard

EYE: Very pale and shiny with green tints. The effervescence is lighter than in the other Champagnes thanks to a less powerful bottle fermentation.

NOSE: First aromas are citrus – lime and grapefruit – followed by white flowers. While opening in the glass, a touch of almond and toast appears.

PALATE: First aromas are citrus – lime and grapefruit – followed by white flowers. While opening in the glass, a touch of almond and toast appears.

Like all very fine wine, our champagnes are also relatively fragile and should be stored carefully, and within its UV protective cellulose film until serving. Never leave a bottle in the refrigerator for more than a few hours; the cold may "break" the wine.

FOOD & CHAMPAGNE PAIRINGS: The Blanc de Blancs Grand Cru matches beautifully with shellfish, especially oysters. It can also accompany fish or an entire meal if there aren't any particularly spicy or sweet dishes.

