



BLANC DE BLANCS

Lively, fresh, mineral



Technical Information

Blend: 100% Chardonnay

Harvest year: 2022

Tirage: 2023

Aging on lees: 3 years

Disgorgement: 6 months

Alcohol content :12% vol

Dosage: Brut: 8 g/l

Tasting notes

Color:

Beautiful pale yellow color

Nose:

Very expressive nose with anise notes. Then come numerous vegetal notes (chlorophyll, lime, fern, mint) enwrapped in a hazelnut aroma.

On the palate:

Smell and taste are in perfect harmony. The taste is mineral and the fresh hazelnut note makes it very pleasant. This cuvee has the very tonic characteristics of white fruit and citrus. The final mineral note is very subtle.

Food Pairing

Oysters · Seafood · Scallops · Grilled white fish · Fresh cheeses