



BLANC DE BLANCS

BRUT NATURE

Lively, Dynamic, floral



Technical Information

Blend: 100% Chardonnay

Harvest year: 2022

Tirage: 2023

Aging on lees: 3 years

Disgorgement: 6 months

Alcohol content :12% vol

Dosage: Brut Nature: 0.0 g/l

Tasting notes

Color:

Golden yellow, white foam, tiny bubbles and enduring effervescence which moves up in a strong train in the middle of the glass.

Nose:

subtle and distinct, the aromas evolve from floral and toasty notes to ripe white fruit aromas.

On the palate:

Marked by its intensity and finesse. The minerality from our chalky terroir is revealed by salinity in the mouth. The buttery notes of excellent Chardonnays are very present.

Food Pairing

Raw seafood · Sushi · Shellfish · Caviar · Citrus-based dishes