



BLANC DE BLANCS MILLESIME 2014

Lively, fresh, pulpy



Technical Information

Blend: 100% Chardonnay

Harvest year: 2014

Tirage: 2015

Aging on lees: 11 years

Disgorgement: 6 months

Alcohol content : 12% vol

Dosage: Brut: 6 g/l

Tasting notes

Color:

Beautiful pale yellow color

Nose:

The nose displays a beautiful complexity with first some grilled notes (grilled almonds), followed by the freshness of yellow fruit.

On the palate:

These vegetal notes harmoniously combine with slightly grilled lemon notes. The yellow and exotic fruit notes blossom to crystallized characters at the end.

Food Pairing

Fine dining cuisine · Lobster · Veal · Creamy sauces · Comté cheese