

A treasure synonymous with family, transmission and know-how.



BLANC DE BLANCS



Winemaking

Terroir: Montagne de Reims

Blend: 100% Chardonnay

Dosage: 10 g/l



Tasting Notes

Colour: A crystalline pale gold colour.

Nose: Very delicate aromas. The initial aromas are clean and expressive, dominated by fresh citrus fruit (lemon, grapefruit). The bouquet evolves towards more floral notes (orange blossom) and a hint of toast.

Palate: A lively, fresh attack, full of tension and fine minerality. The finish is long and lemony, slightly saline, with very clear persistence.



between 8° & 10°C



Pairing

As an aperitif or with a platter of oysters.