

L

BLANC DE BLANCS

This champagne is refined and elegant and beautifully fresh-flavoured. Its aromatic complexity grows with the partial oak-barrel ageing. It is perfect for special occasions. Pairing it with summer meals is another good idea.



Tasting notes

Robe

Pale gold with a green tint. Fine persistent bubbles.

Bouquet

Crisp notes of citrus such as lemon and grapefruit. It also displays more complex aromas of white flowers such as acacia, along with some light hints of toast due to its ageing in oak barrels.

Flavour

Lively and fresh on the palate, with good acidity. The texture becomes creamy and classy just after the attack, with flavours of white fruit such as pear and apple. The finish is long and memorable, with notes of vanilla and almond, typical of champagne aged in oak barrels.

Characteristics

Blend

100% Chardonnay, 10% of which is vinified and raised in oak barrels.

Available in : Bouteille

Food pairing

This Champagne works well as a before-dinner drink and pairs perfectly with grilled fish, particularly sea bass and salmon, or seafood like oysters and scallops, but also soft cheeses such as brie and camembert.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.

