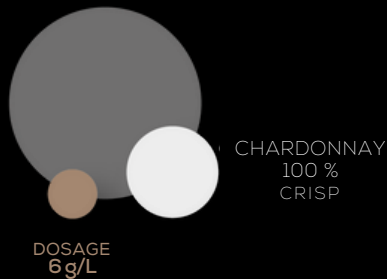


BLANC DE BLANCS GRAND CRU VINTAGE 2020

100 % CHARDONNAY

EXCEPTIONAL DELICACY

Crafted from our exceptional Côte des Blancs vines, this Blanc de Blancs Vintage reveals great finesse with subtle, fruity aromas and floral scents.



SOIL

- Vineyard: Côte des Blancs: Cramant (65%), Avize (30%), Oger (5%)
- Chalk

VINIFICATION

- Vinified in stainless steel vats
- No malolactic fermentation

BOTTLING

April 20th, 2021

AGEING

40 months minimum

IDEAL SERVING TEMPERATURE

9-10°C

CELLARING POTENTIAL

5 years



This Blanc de Blancs Vintage crafted from an exclusive blend of Chardonnay from our Grands Crus terroirs of the Côte de Blancs.

The chardonnays were harvested between August 28th and 29st with an yield of 13,000 kg / hectare. The sanitary conditions of the grapes were superb after quite a humid winter, followed by a dry spring and a warm summer. The excellent sanitary conditions. The wines are well-balanced, fruity, with a great freshness

PRODUCTION

Available in bottles (75cl) and magnums (150cl - Vintage 2014)
Case of 6 bottles or 1 to 3 magnums

FOOD-CHAMPAGNE PAIRINGS

The crisp freshness of the Chardonnay makes this Vintage Blanc de Blancs perfect as an aperitif and it is also the ideal companion for shellfish and fish tartare.

TASTING NOTES

Eye

Vibrant golden yellow

Nose

White fruits (pear, apple), citrus fruit, floral notes, grapefruit

Palate

Finesse, elegance, suppleness