

Cuvée Blanc de Blancs - Brut

The House icon

ASSEMBLY

100 % Chardonnay, coming from our vineyards of Pierry (claylimestone soil), Chouilly (chalk) et Barbonne (flint).

Medium age of the vineyard : 25 years.

30 % of reserve wines.

10 % were aged in oak barrels.

AGEING

4 years of bottle age.

DOSAGE

BRUT : 8g/L.

Disgorging liquor aged 18 months in oak barrels.

TASTING



Beautiful pale yellow color, fine bubbles with high and pleasant effervescence.



Delicate citrus aromas (grapefruit, lemon) as well as honey.



Delicate and elegant, the natural acidity of Chardonnay provides pleasant freshness and good length in the mouth.

This Blanc de Blancs will be perfect during the aperitif as well as your most delicate dishes. For example, a white fish.

This Blanc de Blancs is a charming and bewitching champagne, Chardonnay grapes give freshness and honey flavour to this Champagne. It will be perfect as an aperitif and to be served with fish dishes. It takes its minerality from the chalk and the flints from our soils.

Available in half bottles
and in magnum.

