BLANC DE BLANCS

The icon of the House

ASSEMBLY

100 % Chardonnay

30 % of reserve wine

10 % of wine aged in oak barrels

CHARACTERISTICS

●●○○○○ 4 years of aging

●●●○○○ BRUT 6 g / L

●●○○○○ Complexity

CHAMPAGNE & FOOD PAIRING

Perfect for an aperitif or to accompany with a fish with sauce. It also marries with sushis.

It is a champagne that will accompany all your most refined moments.



ARÔMAS & FLAVORS



ACCORDING TO NICOLAS BOUCHÉ

This Blanc de Blancs is a charming and bewitching cuvée, by its freshness and this typical honey note of Chardonnay. It draws its minerality from the chalk and flint of our Champagne terroirs.

TASTING NOTES

To the eye, a beautiful pale yellow color, accompanied by a fine and lively effervescence. On the nose, there are fine citrus aromas and honey notes. A fresh, acidulous and elegant mouth.

CELLARS 8-14°C

TO KEEP 4 YEARS

SERVICE 8-10°C







