

# Blanc de Blancs

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## COMPOSITION

Assemblage of a single cru with selected grapes from our oldest vines.

## GRAPE SELECTION

Chardonnay 100 %

## TASTING NOTES

- **Appearance:** Bright, fluid, pale green with bright yellow highlights.
- **Nose:** Clean and fresh with a hint of the sea. Notes of iodized limestone, acacia and lemon flowers.
- **Palate:** The palate is clean and fresh and develops lemon acidity.

## FOOD PAIRING WITH CHAMPAGNE

It is the ideal champagne for aperitif, with an iodine signature giving options for food with salty notes: raw salmon and drops of olive oil with yuzu, or green asparagus and tails of crayfish, gherkins or medium fresh Brillat-Savarin cheese.

## SERVICE

Serve at a temperature of 9 °C in a thin, curved glass.

## PACKING

Half bottle 375 ml – Bottle 750 ml – Magnum 1500 ml

