



# BLANC DE BLANCS PREMIER CRU

**100% CHARDONNAY**

## THE TERROIR

The grapes come from Dizio, Premier Cru (La grande Vallée de la Marne) and from a specific plot called « Les grains d'argent ».

The soil is chalky and the vines are 30 years old. Our viticole growing requirements is under a future High Environmental Value Certification and Conformity (H.V.E).

## ELABORATION

This wine is only elaborated with the first must. Its dosage is 6gr/L and it ages on lees during 35 months.

## TASTING

To the eyes: pale straw-yellow, brilliant with green hints. The effervescence is abundant and persistent with tiny beads.

To the nose: Floral notes (white flowers, hawthorn and vine-flower), citrus aromas (Lemon), fruity aromas of green apple along with a very slight and delicate touch of fresh mint.

On the palate: Smooth with a fresh and lively long-lasting.

## FOOD PAIRING AND CELLAR MASTER'S NOTES

An easy-to-drink Champagne, as an aperitif, it can be served on any occasion. It matches any seafood or white flesh-fish or white meat such as poultry with a creamy dressing.

Temperature = 9°C/10°C

Consumption: now

To keep in cellars: 6 years