

VOLUME 06 – LE BLANC DE BLANCS

Inspired by the terroir

Subtle and intelligent taste. For those who enjoy music,
lightness and the taste of words.

BLEND

100% Chardonnay

A very fine and elegant Blanc de Blancs, pure expression of our Terroir.

DOSAGE:

11 gr +/- 2 gr

Notes on the liqueur de dosage: Special liqueur based on a 100% Chardonnay blend, carefully aged in vats for several years (2 to 3 years on average). Use of beet sugar, since cane sugar did not give us any convincing results during our liqueur tests.

AGEING: Vintage 2009

TASTING NOTES

TAUTNESS AND MINERALITY

Many tiny bubbles rise quickly against a golden background with beautiful shades of green. The nose is delicate, both fruity (white peaches) and floral, with a dominant aroma of lemon peel. A beautiful balance is pronounced immediately on the palate, between the mineral tautness and complexity, slightly emphasised by a controlled dosage.

FOOD AND WINE PAIRINGS

MEATY STARTER, FISH AND CRUSTACEANS

Backed rabbit, stewed beans
Poached scallops, coral mousse with quince

It will also be the perfect accompaniment to certain soft cheeses with flowery rinds, full and creamy cheeses, aged goat cheeses and pressed cheeses.

Rocamadour
Brie, Chaource
Ripened Mâconnais
Aged Cantal