



# 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.

## 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.

## ARÔMAS & FLAVORS



## 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  
12-17°C

TO KEEP  
4 YEARS

SERVICE  
8-10°C



*Please, drink responsibly.*

