



Cuvée Blanc de Blancs

TECHNICAL SHEET

Grape variety: Chardonnay (100%)

Terroir: Cuis, Epernay

Vinification: 70% 2018, 20% 2016, 10% 2017 in stainless-steel vats

Bottling: 2019

Disgorgement: After 3 years of aging on lees in our cellars

Dosage: 3g/L (Extra brut)

Alcohol level: 12,5% vol.

Size: Half bottle (0,375L), Bottle (0,75L), Magnum (1,5L)

TASTING

In the mouth: Freshness, vivacity, minerality, elegance, aromas of green apple, citrus fruits

Food/wine pairing: Appetizer, with oysters



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