



## IDENTITY

# LE BLANC DE BLANCS 2014

Produced in limited quantities in exceptional years only, Le Blanc de Blancs draws out all of the elegance and the purity of the Chardonnay of the Côte des Blancs. A signature blend, of 3 Grands Crus complemented by a selection of remarkable Premiers Crus.

Its style is both pure and creamy, Le Blanc de Blancs is a real ode to Chardonnay and the signature cuvée of Caroline Latrive, Cellar Master of the House. The extended ageing of 6 years on lees in the cellars promotes the development of the organoleptic profile.

## THE ESSENCE OF CHARDONNAY FROM AN EXCEPTIONAL VINTAGE YEAR

### BLEND

- 100 % Chardonnay from the Côte des Blancs
- Exclusively Grands and Premiers Crus: Chouilly, Cuis, Cramant, Le Mesnil-sur-Oger, Grauves

### TASTING NOTES

- COLOR** Bright with white gold glints and a very fine bubble.
- NOSE** Great aromatic freshness, fizzy notes, orange blossom, yuzu zest, white peach and a hint of ginger.
- PALATE** Fresh and lively start, broad and generous, white fruits, acacia honey, touch of pastry, citrus fruits, silky texture, long and persistent finish, chalky minerality.

### TECHNICAL DETAILS

- Aged for an average of 6 years on lees
- Dosage: 6 g/L
- Alcohol level: 12% ABV

### FOOD PAIRINGS

The ultimate epicurean aperitif, Le Blanc de Blancs 2014 also pairs marvellously with a lemony sea bream ceviche, a prawn risotto, or a braised veal with rosemary.

