



THE HOUSE EMBLEM

LE BLANC DE BLANCS 2016

Produced in limited quantities in exceptional years only, Le Blanc de Blancs highlights all of the elegance and the purity of the great Chardonnays with a blend of only Grands and Premiers Crus from the Côte des Blancs.

Recognizable by its pure and creamy style, Le Blanc de Blancs is a true ode to Chardonnay. This is the emblematic cuvée of the House. The prolonged ageing time in the cellar favors the complexity and balance of an exceptional champagne.

THE ESSENCE OF CHARDONNAY FROM AN EXCEPTIONAL VINTAGE YEAR

BLEND

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

TASTING NOTES

- EYE:** Bright with white gold glints and a very fine bubble.
- NOSE:** Luscious with aromas of ripe lemon, citron and jasmine accompanied by subtle notes of acacia honey and Timut pepper.
- PALATE:** Lively and well-balanced start, which shows a lovely density. Flavours of passion fruit, citrus, spices and mirabelle plum tart. Long, lingering finish with a chalky minerality.

TECHNICAL INFORMATION

- Micro-vinification in small stainless-steel vats
- 6 years of ageing on lees on average
- Dosage: 5 g/L

GASTRONOMIC PAIRINGS

The ultimate epicurean aperitif, Le Blanc de Blancs 2016 also pairs marvellously with Turbot with beurre blanc, turkey with endives and lime, Crottin de Chavignol goat's cheese or an exotic fruit Pavlova.

SERVING TIPS

SERVING TEMPERATURE: 10°

RECOMMENDED TYPE OF GLASS: a tulip-shaped, spherical glass with a narrower opening to highlight the taste and aromas.

