
CHARDONNAY BRUT 1ER CRU

Inimitable Blanc de Blanc



Produced in very limited quantities, this prestigious vintage is decorated with a very nice aluminum label. It is presented in an individual box.

BLEND	100% Chardonnay
TERROIR	Vines are 45 years old on average Chalky soils 1er Cru, terroir of Avenay Val d'Or
VINIFICATION	Manual harvesting Vinification in enamelled steel tanks Light cold filtration
AGEING	Maturation on lees in the cellar: 12 years
DOSAGE	6 g/l
ALCOHOL %S	12,5%



Eye: When served, the foam is abundant and creamy. The effervescence is active, feeding a thin cordon of fine bubbles. The robe is luminous with old gold nuances. The wine is brilliant.



Mouth: The attack in mouth is of an excellent vivacity, and confirms, the last olfactory sensation. The mouth is full and ample with a nice structure and a great length in mouth.



Nose: The first nose expresses a good maturity. Aromas of dried fruits and spices. When aired, notes of sandalwood and blond tobacco. On the finish, notes of candied fruits with a touch of acidity. The latter suggests an excellent residual freshness.



Tasting: A Chardonnay cuvée which, after more than a decade of aging (in vats and in barrels), offers a wide range of aromas. It will be at its place as well with the aperitif as during the meal.