

Collection

A N C R A G E S

Blanc de Blancs

Fruit of the diversity of my terroirs, experience my interpretation of Blanc de Blancs, a tribute to the singularity of the Chardonnay grape variety.

TERROIRS - BLENDING

Terroirs: Vertus - Villeneuve - Fossoy - Mont-Saint-Père.

Sustainable viticulture (HVE3 et VDC)

100% Chardonnay including 20% reserve wines from the 2 previous years.

ÉLABORATION

Manuel harvest.

Alcoholic fermentation in thermoregulated stainless steel vats and 35Hl casks.

Malolactic fermentation.

Harvest base 2014. Cellared in 2017. Elevage 36 months.

Disgorgement: exact date on label.

Dosage: 7 g/l.

TASTING NOTES

Hue: An elegant cord of fine bubbles, this is a clear champagne with a slightly aged golden hue.

Nose: Nice maturity and aromatic complexity that opens on notes of dried fruit and spring honey. A light touch of brioche towards the end balances.

Palate: Subtle uniting of the richness perceived at first nose with the underlying freshness. Beautiful long finish on the palate.



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