

BLANC DE BLANCS

Brut

Finesse and elegance

TECHNICAL CHARACTERISTICS	
AGEING ON LEES	Average 4 years
ALCOHOL CONTENT	12 %
DOSAGE	7 g/l Brut
100% Chardonnay	

TASTING NOTES



COLOUR

Brilliant straw yellow.
A lovely string of fine bubbles.



NOSE

Notes of white flowers followed by citrus and peach notes.



PALATE

A perfect balance. A chalky minerality on the attack. The palate is pleasantly fruity with a nice freshness.



GASTRONOMIC PAIRINGS

A talented part of your aperitif and superb with seafood or grilled fish.

A CHAMPAGNE APPRECIATED WORLDWIDE

Wine selected by KLM in its wine menu for all the international flights.

AWARD(S)

91/100 | James Suckling

16/20 | Jancis Robinson

91/100 | Andreas Larson

BOTTLE SIZE(S) AVAILABLE:



Individual case and custom available.