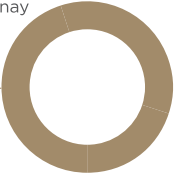


BLANC DE BLANCS

Grand Brut

Harmony and complexity - Crafted from our best terroirs

TECHNICAL CHARACTERISTICS	
AGEING ON LEES	5 years
ALCOHOL CONTENT	12 %
DOSAGE	5 g/l <i>Brut</i>
100% Chardonnay	



TASTING NOTES



COLOUR

Elegant with glints of golden yellow.



NOSE

Aromas of dried fruits followed by notes of white-fleshed fruits.



PALATE

A great deal of complexity, combined with a brioche-like feel. A lingering, fresh and elegant finish.



GASTRONOMIC PAIRINGS

The consummate aperitif for epicureans. It will also be divine with a ceviche of sea bream with lemon or a prawn risotto.

RÉCOMPENSE(S)

Champagne and Sparkling World Championships
Chairman's Trophy 2022 winner

Gold medal | CSWWC 2022

94/100 | James Suckling

17/20 | Jancis Robinson

92 points | Wine Enthusiast

Selected by the sommelière of the French President Palace.

BOTTLE SIZE(S) AVAILABLE:

