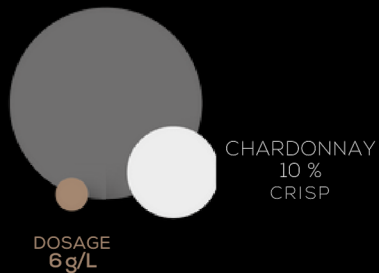




## EXCEPTIONAL DELICACY

Crafted from our exceptional Côte des Blancs vines, this Blanc de Blancs Vintage reveals great finesse with subtle, fruity aromas and floral scents.



## SOIL

- Vineyard: Côte des Blancs: Cramant (70%), Avize (25%), Oger (5%)
- Chalk

## VINIFICATION

- Vinified in stainless steel vats
- No malolactic fermentation

## BOTTLING

April 10th, 2019

## AGEING

42 months

## IDEAL SERVING TEMPERATURE

9-10°C

## CELLARING POTENTIAL

5 years



# BLANC DE BLANCS GRAND CRU VINTAGE 2018

100 % CHARDONNAY

This Blanc de Blancs Vintage crafted from an exclusive blend of Chardonnay from our Grands Crus terroirs of the Côte de Blancs. The chardonnays were harvested between August 29th and 31st with a yield of 18,000 kg / hectare. The sanitary conditions of the grapes were superb after quite a humid winter, followed by a dry spring and a hot summer, which allowed our soils to be clean and healthy.

Freshness and intensity define this Vintage.

## PRODUCTION

Available in bottles (75cl) and magnums (150cl - Vintage 2012)

Case of 6 bottles or 1 to 3 magnums

## FOOD-CHAMPAGNE PAIRINGS

The crisp freshness of the Chardonnay makes this Vintage Blanc de Blancs perfect as an aperitif and it is also the ideal companion for shellfish and fish tartare.

## TASTING NOTES

### Eye

Vibrant golden yellow

### Nose

White fruits (pear, apple), citrus fruit, floral notes

### Palate

Finesse, suppleness