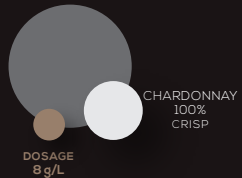




## EXCEPTIONAL DELICACY

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



**BOTTLED:**  
22<sup>nd</sup> March 2016

**AGEING**  
4.5 years

**PRODUCTION**  
5,000 Bottles, 75cl  
490 Magnums, 1.5 l (2008 Vintage)

**IDEAL SERVING TEMPERATURE**  
9-10°C

**CELLARING POTENTIAL**  
5 years

**PACKAGING**  
Case of 6 bottles  
or 1 to 2 magnums

CHAMPAGNE  
**LORIO-T PAGEL**

## BLANC DE BLANCS GRAND CRU VINTAGE 2015

**100% CHARDONNAY**

After a mild Winter without frost and a rainy Spring, the drought set in from mid-May until mid-August. Almost 10 weeks went by without water but lots of sunshine (maximum temperatures extended to about 35°C). From mi-August, the temperatures dropped about 15°C with the effect of rain. The return of dry conditions during the first 15 days of September ensured a healthy harvest, without mildew and powdery mildew.

This Vintage Blanc de Blancs is an exclusive blend of our 3 Grand Crus: Cramant (60%), Avize (35%) and Oger (5%). The yield reached 11.500 kg per hectare, with a good balance between acidity and sugar.

### VINIFICATION

Vinified in small, stainless steel vats  
Malolactic fermentation

### 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