



## BLANC DE BLANCS GRAND CRU MILLÉSIME 2010

100% CHARDONNAY

After a hot, dry summer, there was abundant rainfall in mid August, which luckily did not affect the grapes. The fortunate return of sunshine in September helped the bunches to ripen in good health. The quality of the 2010 harvest was exceptional with strong ageing potential, particularly for our Chardonnays. This Vintage Blanc de Blancs is an exclusive blend of our 3 Grand Crus: Avize, Cramant and Oger.

### 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

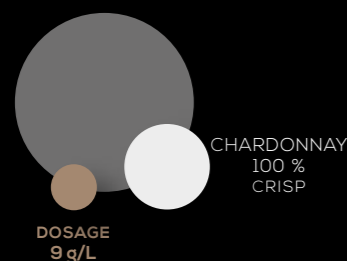
#### Palate

Finesse, suppleness



## 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:

21<sup>st</sup> March 2011

### AGEING

7 years

### PRODUCTION

5,070 Bottles, 75cl  
490 Magnums, 1.5 L (2007 vintage)

### IDEAL SERVING TEMPERATURE

9-10°C

### CELLARING POTENTIAL

4 years

### PACKAGING

Case of 6 bottles  
or 1 to 3 magnums