

Cuvée Blanc de Blancs



Proportions :

100 % Chardonnay

Harvest wine:

2016 (60 %)

Reserve wine :

2012 et 2015(40 %)

Dosage :

8.43 g

Ageing time:

24 months

Disgorging process :

6 months

With its great aromatic power, Blanc de Blancs has the intact purity of Chardonnay de Trigny grapes.

The nez is intensely fruity with lemon citrus fruits and exotic fruits.

Then come touches of flowers (jasmine) and fleshy fruits (white peach)

The nez is open, clean and elegant. We discover fruits with white flesh, acacia notes, fresh hazelnut.

It is also slightly iodized and mineral. The mouth is in all finesse and delicacy. Freshness and precision dominate first.

Then let appear a beautiful silky and generous matter. Beautiful typicity of Chardonnay.

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