



Blanc de Blancs Millésime

- Varieties: 100% Chardonnay
- Type: Sparkling
- Region: Champagne, France
- Alcohol Level: 12.0%
- Accolade: Gold - Mundus Vini Spring Tasting 2025

Wine Description:

Chardonnay grapes are sourced from various Premier Cru sites across the Appellation and also from Coteaux du Sézannais and Petit Morin which link the Marne and Aube rivers; more generous Chardonnay hales from the Vallée de la Marne and Montagne de Reims. Vinified in temperature-controlled stainless-steel tanks. Aged at least 5 years in the cellars.

Tasting Note:

Appearance: stunning bright golden yellow in colour. An abundance of delicate, vibrant bubbles, suggesting a wine of great concentration.

Nose: sweet and aromatic primary aromas revealing notes of angelica, marjoram, lemon balm, lemon verbena and almonds.

Palate: initially lively, fresh and spicy revealing lime zest and ginger notes. Fruit flavours then come to the fore: juicy notes of apricot, peach and mirabelle plums.

Smooth and caressing in style, the Blanc de Blancs is vibrant on the finish with a mineral dimension to whet the appetite.

