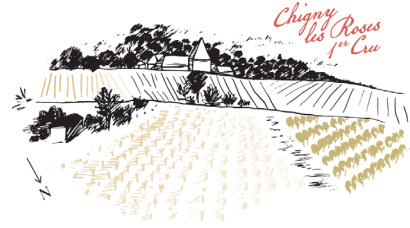


Blanc de Blancs

HISTOIRE DE CHARDONNAYS



A tribute to my grandmother Cécile, a pioneer in planting Chardonnay in Chigny les Roses, this Blanc de Blancs reflects the identity of its terroir. Both elegant and indulgent, three distinctive plots are selected for their balance between fruitiness, freshness and length on the palate.

Appellation:

AOC CHAMPAGNE

Terroir:

Montagne de Reims –Chigny-les-Roses - 1^{er} cru

Characteristics:

Four springs irrigate the vineyard. We benefit from very old Chardonnay vines in Chigny-les-Roses thanks to the boldness of my grandmother, who planted them in 1969 to create the exceptional vintages she dreamed of.

Soil composition:

argilo-calcaire, craie

Grape varieties:

100% chardonnay

Average age of vines:

30-50 years

Cellar aging:

3 years

Resting time after disgorgement:

6 months

Environmental commitments:

Preservation of living soils, sustainable vineyard management, soil cultivation and ploughing. No insecticide. Pesticide residue testing, controlled yields (strict debudding). Double certification: High Environmental Value Level 3 and Sustainable Agriculture Certification.

Vinification:

Coquard 4000 and 8000 kg presses with variable capacity. Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats. Malolactic fermentation

Dosage:

BRUT – Liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.

Pairing:


Fish and shellfish, exotic cuisine


Moments:

Summer aperitif, fine dining



Tasting notes:

 Bright gold with fine bubbles

 candied citrus fruit

 white flowers, grapefruit

Fresh & pure finale

