



BLANC DE BLANCS BRUT

The pale yellow robe with green reflections is adorned with fine bubbles that reach the surface to form a fine and persistent collar.

The nose is very pleasant, with delicate aromas of dried lime infusion that mingle with mineral and aerial notes.

After a frank, pure and dry first impression in the mouth, we discover a round and supple wine.

Perfect as an “aperitif”, the Blanc de Blancs Brut will also be the perfect match with white fish such as monkfish.

Blend : 100% Chardonnay

Aging time on lees : 4 years

Sugar Level : 9 g/l

Alc. By Vol. : 12 %

Scores & Medals

91 points @ Wine Enthusiast Magazine - Editor's Choice
90 points @ Wine Spectator Magazine

Gold Medal @ Champagne Masters Drink Business Mag 2019

Gold Medal @ AWC Vienna Wine Challenge 2018
Gold Medal @ Concours Mondial de Bruxelles 2018
Gold Medal @ Grands Vins de France Academy 2018

