



BLANC DE BLANCS

PREMIER CRU

DELICATE AND FULL-BODIED



Extra Brut Premier Cru is the purest expression of the Montagne de Reims.

Its chalky soils, deeply covered with colluvium, give birth to a Champagne of excellence, dense and concentrated, with a delicious fullness and charm.



Straw yellow color announcing a generous vinous wine.



Powerful and fine, it expresses aromatic nuances of white fruits (pear) and pastry notes (grilled hazelnut, almond). Complex, with minty and undergrowth aromas (bark, humus)



Balanced and melted, it offers a very long and deliciously patinated finish (gingerbread, undergrowth, light tobacco).

ORIGINE : CÔTE DES BLANCS
SUD

CRUS : VERTUS

BLEND : 100%
CHARDONNAY

RESERVE WINES : 5%
2016 - 2015

BOTTLING : JUNE 2020

AGING ON LIES : 4 YEARS at least

DISGORGMENT : 3 MONTHES
at least

DOSAGE : 2,5 g/l

**MALOLACTIC
FERMENTATION :** No

**TASTING
TEMPERATURE :** 10 /12°C