

# BLANC DE BLANCS MILLESIME 2017



## Tasting notes:

This Blanc de Blancs reveals a seductive pale golden hue and a steady stream of fine, delicate bubbles.

The elegant and restrained nose exudes notes of lime blossom, acacia and hawthorn intertwined with subtle aromas of zesty fresh fruit.

The wine is lively and well-balanced on entry, then expressive and mineral on the mid-palate thanks to the high proportion of Chardonnay from Avize and Oger in the blend. This vintage coats the palate with its soft and creamy texture.

This is a champagne that shows great promise and will gain in complexity for many years to come.

## Composition of the blend:

Made exclusively from Chardonnay grapes grown in the terroirs of: Avize (44%), Mesnil (15%), Oger (20%), Villeneuve Renneville (8%), Cramant-Chouilly (8%), Villers-Marmery & Trépail (5%).

## Food and wine pairing:

The aperitif *par excellence* but also pairs beautifully with fish dishes such as grilled sea bass or John-Dory, a scallop tartare, roasted langoustines or a sea bream ceviche.

This wine will evolve with bottle age to complement dishes with more complexity and depth of flavour.

