

# Carte Blanche

## SILVER MEDAL

### The Champagne & Sparkling Wine World Championships 2020

November 2020

## 18/20 POINTS

### Raymond Chan | [raymondchanwinereviews.co.nz](http://raymondchanwinereviews.co.nz)

September 2012

*The 'Carte Blanche' is identical to the 'Brut Premier' except for the dosage. 40% each Pinot Noir and Chardonnay, 20% Pinot Meunier from 40 different sites, approx. 10% aged in oak with batonnage, including 25% reserve wine, 6-7 y.o., partial MLF, the wine aged 3 years on lees and bottled with approx. 35 g/L dosage. Very pale straw-yellow colour, pale on rim, moderately persistent fine bead. The nose is softly full with fresh aromas of white florals, subtle yellow stonefruits, quite restrained in bready autolysis, with hints of honey and toast emerging in glass. This has a purity of expression and a linearity. Medium in sweetness, the palate is lively and fresh, with bright floral fruit flavours, honey, and very delicate bready-yeasty elements. Very fine textured, this has lovely acid lift, the dosage growing to become a feature on the finish. A subtly rich, refined, demi-sec Champagne with a delicate linearity and purity. Match with fruit desserts over the next 3-4 years*

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