

BLANC DE BLANCS-GRAND CRU

“SOLERA” processed in oak barrels



Blend:

100 % Chardonnay
GRAND CRU

Bottling – Cellared in 2010
“Soléra” processed in small 114-
litre oak barrels (feuilletes)

25% old vines, with no malolactic
fermentation

Dosage: 8 g/l

Available in: Bottles

Description:

Bright golden colour, with straw reflections. The nose is expressive and refined, and offers aromas of white fruit with hints of vanilla. Its pleasing “subtle” notes lead to a well-structured and powerful palate. The long and well-balanced finish denotes a very elegant and rounded wine. This is a gourmet champagne aimed at true connoisseurs!

Our pairing suggestions include pan-fried foie gras, oysters au gratin, cheeses such as Comté or aged Gouda, snails in a pastry crust on a bed of fondant leeks...