

VI

CUVÉE ALMAS

Grape varieties



Blanc de Blancs 100% Chardonnay Grand Cru

Area of provenance



Côte des Blancs

One of the best terroirs in the Champagne region, famous the world over for its unique and incredible characteristics. The soil is mainly made up of precious chalk and in many areas, such as the area of this Cuvée, the thickness of the topsoil is less than 20 cm and totally white because the 'craie' is on the surface. These vines have been planted practically on clayey rock which regulates heat and water as well as making for fresh and incomparably minerally grapes.

Alcoholic fermentation



Takes place entirely in steel tanks.

Malolactic fermentation



Yes

Ageing



36 months on the yeasts

Dosage



5 gr/l

Alcohol



12%

Serving temperature



6-7°C

Tasting notes



Appearance: bright straw yellow tending to gold. If you look at this Champagne "on its own" and not through the glass it almost seems to be shining with its own light. An extremely fine perlage, its bubbles whirl after one another in chains. A white, shiny and seductive mousse.

Bouquet: its nose is fine and delicate but above all elegant and rich. An intense minerality followed immediately by honeysuckle, white mint, ginger and green tea. After a few minutes in the glass it releases intense citrusy notes and lemon peel in particular.

Palate: ultra-fresh and sophisticated with a bold complexity almost concealed by the extreme elegance of its minerality. Its flavours do not leap out at you but are to be sought out and enjoyed in an unhurried way. Its ultra-fine bubbles exalt the citrus aromas of its nose but bring out fruit jam rather than fresh fruit. Butter, honey and a salty finish with a refreshing sage note make this Champagne so magnetic and attractive.

Food pairing suggestions



With one sip leading on to the next, it is perfect as a pre-dinner drink and excellent with fish, especially raw fish, crustaceans and carpaccio. Salmon tarts, white meats and relatively little cured meats. It is at its absolute best with caviar, above all for its ability to accompany the latter's saltiness without dominating it and flattening it out.