

VII

Grape varieties

Area of provenance

Alcoholic fermentation

Malolactic fermentation

Ageing

Dosage

Alcohol

Serving temperature

Tasting notes

Food pairing suggestions

CRU DES NEIGES



Blanc de Blancs 100% Chardonnay Grand Cru



Côte des Blancs

Absolute predominance of chalk (*la craie*), made up of grains of calcite and the skeletons of marine micro-organisms, which formed when a warm and shallow sea withdrew around 70 million years ago. Chalk is so porous that it resembles a sponge and provides for water reserves which guarantee vines regular and balanced nutrition even in dry years and during summer as well as ensuring adequate drainage.



Takes place entirely in French oak barrique

Filtering is not artificial but natural using the cold decantation method.



No



48 months on the yeasts



5 gr/l



12%



8-10°C



Appearance: bright straw yellow tending to gold; a compact and prominent mousse with an especially fine, capacious and long lasting perlage made up of a seemingly infinite chain of bubbles.

Bouquet: an open, dense and profound bouquet which is divided up between the citrus notes of lime, typical of the grape variety and its terroir, juxtaposed with more evolved and spicy aromas deriving from its time in barrique: honey, Eastern spices and cinnamon.

Its range of fragrances is virtually infinite and challenges those drinking it to seek out new aromas.

Palate: a practically unforgettable initial mouth feel, an explosion of power tempered immediately by its fine perlage.

Creamy, fresh, rounded, a perfect mirror image of its aromas, a rapid progression with sometimes toasted hazelnut nuances and honey together with pungent peppery notes.

A long and persistent finale with a rounded, tangy and clear finish which leaves the palate perfectly clean and ready to move on with the tasting.



A Champagne for the whole meal to accompany complex, structured dishes, ideal with highly complex fish based dishes, it expresses all its character with red meats, both grilled and slow cooked. Perfect with mushrooms and both soft and hard cheeses, especially blue and spicy cheeses. It goes especially well with duck, both in a sauce and grilled and à l'orange.