

BLANC
DE
BLANCS

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A single grape, an outstanding vintage. Our Blanc de Blancs is quite simply the combination of exceptional quality Chardonnay in an exceptionally good year.

THE FACTS

2006 has been a difficult year, giving must of low acidity but great finesse. The vines suffered from a mixed summer with a heat wave in July followed by a rainy August. The picking had to be carried out very quickly because the grapes were quite delicate as a result of the heavy rainfall in September.

Minerality and finesse are the main characteristics of this cuvée, produced from Chardonnay harvested from our Premiers Crus vineyards in the Côte des Blancs and Montagne de Reims (Vertus, Villers-Marmery, Trépail et Vaudemange).

THE LOOK

Sparkling, brilliant, straw gold. Very lively with good persistent mousse.

THE NOSE

The wine has notes of dried flowers, morello cherries and brioche.

THE TASTE

Fresh and light at first, then an explosion of mouthwatering flavours with white peaches and citrus notes in abundance. Very long, light, elegant finish.

THE TIME AND PLACE

Cries out to be enjoyed with seafood and fish – especially freshwater varieties in a light sauce.

Wonderful also with a plate of oysters, or a selection of fresh goat's cheese... and would make any early summer picnic very special.

ENJOY WITH

"To accompany this very elegant champagne, my choice would be fresh crab in a light shellfish gelée, served with a lemon cream and fennel dressing?"

Mickaël Gracieux

Winner of the Champagne JACQUART Rising Stars

Trophy 2008 – Provence Côte d'Azur

Restaurant "L'Aromate", Nice, France

