



C H A M P A G N E

## BLANC DE BLANCS MILLESIME 2014

*Lively, fresh, pulpy*



### *Technical Information*

**Blend:** 100% Chardonnay

**Harvest year:** 2014

**Tirage:** 2015

**Aging on lees:** 11 years

**Disgorgement:** 6 months

**Alcohol content :**12% vol

**Dosage:** Brut: 6 g/l

### *Tasting notes*

**Color:**

Beautiful pale yellow color

**Nose:**

The nose displays a beautiful complexity with first some grilled notes (grilled almonds), followed by the freshness of yellow fruit.

**On the palate:**

These vegetal notes harmoniously combine with slightly grilled lemon notes. The yellow and exotic fruit notes blossom to crystallized characters at the end.

### *Food Pairing*

Fine dining cuisine · Lobster · Veal · Creamy sauces · Comté cheese