**BLANC DE BLANCS NV**

**OVERVIEW:** This is a brut Champagne produced exclusively out of several harvests of Chardonnay, from different years. For this cuvée, the winemaker usually blends 5 or 6 vintaged productions in order to ensure the same delicacy along the years. This Champagne is very flowery, delicate, and sensual.

**VARIETAL BLEND:** 100% Chardonnay


**AVERAGE AGE OF THE VINES:** 31 years old

**VINIFICATION:** Tank for 18%, barrel for 82%. 20% malolactic fermentation and 80% without

**DOSAGE:** 4 grams

**TASTING NOTES:** It is of a subdued gold color, with touches of green. The nose is both fruity and floral, and expresses hints of chestnut after rotation. The attack is good, vinous, with an elegant gustatory persistence.

**REVIEWS:** “…hints of mushroom with salted, herbed chicken stock, and fresh lemon with sea breeze and oyster shell. The primary fruit character on this cuvee’s seamless palate is simply tart-edged, juicy apple and lemon, but it brings with it into a protracted finish some of the characteristics intimated in the nose…this fascinating and delicious wine ought to prove very interesting and talented at table.” -90pts, David Schildknecht, Wine Advocate

“Light yellow. Poached pear, chamomile, sweet butter and toasty lees on the deeply scented nose. Picks up a spicy nuance with air, which adds lift to the ripe orchard fruit and candied fig flavors. In a powerful style but not lacking for vivacity. Finishes toasty and long, with a hint of grilled nuts and very good length.” -91pts, Josh Raynolds, Vinous