

Carte Blanche

Grand Cru • Brut



70% Pinot Noir / 30% Chardonnay

- **Terroirs:** Louvois - Bouzy - Aÿ - Tours-sur-Marne
- **Average age of vines:** 20 years old
- **Soil:** Limestone

- **Winemaking process:**

Alcoholic fermentation in vat
Malolactic fermentation undergone
Dosage 10g/L (brut)
Aged for 3 years in the cellar

- **Tasting:**

Appearance: Delicately frothy collar. Yellow gold robe with bright glossy flecks.

Aroma: A crisp and fruity hit of fresh fruit (apple, peach).

Taste: The crisp and full-bodied attack sees the welcome return of citrus and fresh fruit.



A go-to champagne to enjoy with pre-dinner nibbles or over a meal.