

Blanc de Blancs Premier cru 2011

IDENTITY SHEET



BLENDING

100% Chardonnay

YEAR OF HARVEST

2011

GRAPES' ORIGIN

Terroir of Vertus (Premier Cru). A 1h16 bike ride from Epernay heading south.

VINIFICATION

Stainless steel tanks, no malolactic fermentation

AGEING

At least 12 years

DOSAGE

5 g/L

ALCOHOLIC DEGREE (%VOL)

12,5%

Sugar ● ○ ○ ○ ○

Freshness ● ● ○ ○ ○

Fruitiness ● ○ ○ ○ ○

PRODUCER OF THE CUVÉE

EPC x Group of winegrowers in Vertus

SOIL TYPE

Upper Cretaceous (chalk)

TASTING COMMENT

A slightly smoky nose with notes of honey and candied fruit. Its liveliness and long saline finish magnificently embodies the Vertus terroir!

PERFECT MATCH

Grilled langoustine tacos with lime, Veal blanquette with citrus fruits

OPENING PRETEXT

I want to impress my father-in-law

