## Blanc de Blancs Nature



BLENDING

100% Chardonnay

YEAR OF HARVEST

2021 & 30% vins de réserve (2019, 2020)

DOSAGE

0 g/L

GRAPES' ORIGIN

Mintagne de Reims. A 2h17 bike ride from Epernay to the north.

PRODUCER OF THE CUVÉE

EPC x Winegrowers' group in Berru

AGEING

At least 24 months

VINIFICATION

Malolactic fermentation, stainless steel tank

SOIL TYPE

Upper Cretaceous (chalk, marl and clay)

ALCOHOLIC DEGREE (%VOL)

12,5%

TASTING COMMENT

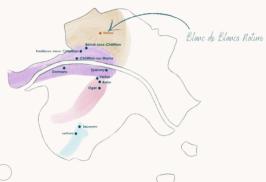
A Champagne of great finesse, with mineral notes and fresh citrus flavours.

PERFECT MATCH

Tartare di capesante, Zucchine arrosto con formaggio feta

**OPENING PRETEXT** 

Sugar is so 2020



Sugar

Freshness

**Fruitiness** 



