

HARMONIOUS - VIBRANT - DAZZLING

# Blanc de Blancs Grand Cru



## BLENDING

100% Chardonnay

## YEAR OF HARVEST

2019 and 30% of reserve wine from 2015 to 2018

## DOSAGE

3 g/L

## GRAPES' ORIGIN

Terroir of Avize and Oger. 42 minutes bike ride from Epernay, heading south.

## PRODUCER OF THE CUVÉE

EPC x Winegrowers' group in Avize

## AGEING

At least 48 months

## VINIFICATION

Partial malolactic, Stainless steel tank

Sugar 

Freshness 

Fruitiness 

## SOIL TYPE

Upper Cretaceous (chalk)

## ALCOHOLIC DEGREE (%VOL)

12,5%

## TASTING COMMENT

This cuvée offers a beautiful aromatic complexity. Hints of almonds, white flowers and gingerbread round out the delicacy of this Champagne.

## PERFECT MATCH

Creamed poultry with morels, Comté cheese 24 months of maturing

## OPENING PRETEXT

Because fermentation is fascinating

