

# Blanc de Blancs Premier cru 2014

IDENTITY SHEET



## BLENDING

100% Chardonnay

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## YEAR OF HARVEST

2014

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## GRAPES' ORIGIN

Parcel of Monts Ferrés in Vertus (Premier Cru). A 1h16 bike ride from Epernay heading south.

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## VINIFICATION

Stainless steel tanks, malolactic fermentation

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## AGEING

9 years

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## DOSAGE

0 g/L

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## ALCOHOLIC DEGREE (%VOL)

12,5%

Sugar ○ ○ ○ ○ ○

Freshness ● ● ● ● ●

Fruitiness ● ● ● ○ ○

## PRODUCER OF THE CUVÉE

EPC x Group of winegrowers in Vertus

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## SOIL TYPE

Upper Cretaceous (chalk)

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## TASTING COMMENT

A subtly smoky nose with hints of honey and candied citrus. Its lively character and long saline finish beautifully embody the Vertus terroir!

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## PERFECT MATCH

Parmesan-crusted asparagus with grilled bacon

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## OPENING PRETEXT

I want to impress my father-in-law

