

PURE - RARE - BRIGHT

# Blanc de Blancs Nature



## BLENDING

100% Chardonnay

## YEAR OF HARVEST

2022 and 30% reserve wine (2019, 2020)

## DOSAGE

0 g/L

## GRAPES' ORIGIN

Mintage de Reims. A 2h17 bike ride from Eprenay to the north.

## PRODUCER OF THE CUVÉE

EPC x Winegrowers' group in Berru

## 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, Zucchini arrosto con formaggio feta

## OPENING PRETEXT

Sugar is so 2020

Sugar ○ ○ ○ ○ ○

Freshness ● ● ● ● ●

Fruitiness ● ● ● ● ○

