PURE - RARE - BRIGHT

Blanc de Blancs Nature

CHAMPAGNE EPICURIEN



BLENDING

100% Chardonnay

HARVEST YEAR

70% 2022 and 30% reserve wine (2019, 2020)

DOSAGE

0 g/L

GRAPE ORIGIN

Montagne de Reims

WINEGROWER PARTNERS

EPC x Winegrowers' group in Berru

VINIFICATION

Malolactic fermentation, stainless steel tank

SOIL TYPE

Upper Cretaceous (chalk, marl and clay)

ALCOHOL BY VOLUME (ABV)

12.5%

AGEING

Minimum 36 months

TASTING NOTES

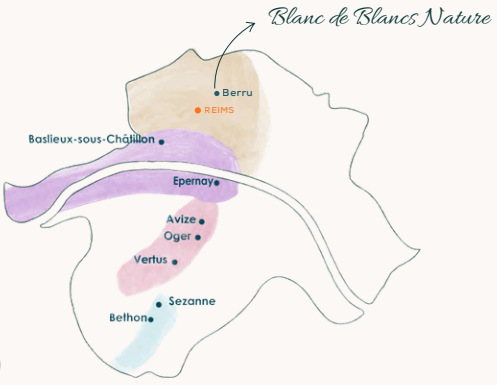
A Champagne of great finesse, with mineral notes and fresh citrus flavours.

PERFECT MATCH

Scallop tartare, roasted zucchini with feta cheese

OPENING PRETEXT

Sugar is so 2020



Sweetness ○ ○ ○ ○

Freshness ● ● ● ○

Fruitiness ● ● ● ◑

