

Blanc de Blancs - Les Marnières

A fresh and authentic wine

Blending : Chardonnay 100%

Terroirs : Vallée de la Marne, Montagne de Reims

Soil types : Clay-limestone soil and siliceous-clay soil

Average age of the vines : 35 years old

Malolactic fermentation : yes

Vinification : Stainless steel vats

Dosage : 6g/l

Subtilités oenologiques :

- Appearance : Bright and pale golden yellow color with fine bubbles.

- Fragrance : A subtle and mineral wine on the nose with refreshing flavors of apple and citrus. A frank and full attack

- Taste : On the palate the wine reveals a beautiful minerality with a saline touch. A frank and saline finish.

This "Blanc de Blancs" is a fresh and lively wine.

Tasting temperature : 10°C

Ageing : 10 years

Fantastic food pairing : this wine perfectly pairs with spiny lobster with pastry and asparagus. Also a perfect match with freshwater fishes with a firm textured flesh (sea bass, St Peter's fish or Arctic char).

Let yourself be surprised by pairing it with oriental and spicy cuisine (curry, Thai, Indian) or with Dried Fruit Desserts (hazelnuts and walnuts).

Available in : Bottle (0.75l)

