

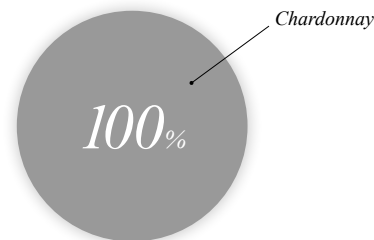


BLANC DE BLANCS 2010

VINTAGE

A fresh and contrasting year marked by a particularly cold winter with heavy frosts, followed by a dry and cool spring and early summer. A shocking climatic turnaround in August and September with two very wet and humid months which complicated ripening at the end of the season. Only a few south-facing plots and vines with very few grapes achieved satisfactory ripening. 2010 is a contrasting vintage, between the fragility of the Pinot, sorted very carefully, and the triumph of some great Chardonnays on the Côte des Blancs!

WINEMAKING



NO MALOLACTIC
FERMENTATION

20% of the wine
vinified in oak casks

The Blanc de Blancs 2010 cuvée has been drawn off at low pressure to ensure a fuller, richer flow of bubbles. The wine is aged for 5 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity. The dosage is 9 g/l.

*Deliciousness, emotion
and elegance*



Immediate impression:
the fine bubbles surprise
and coat the palate
like a wave of freshness!

TASTING NOTES

A yellow-gold colour with subtle green tints.

Subtle and smooth effervescence.

An intense bouquet of golden plum and tangy mango, candied lemon, flowers (mimosa) and buttery pastries. A light aeration reveals hints of sugared almonds (ground almonds), white chocolate with a slight vanilla edge and baked apples.

The expectation is for a substantial and voluminous follow-up - but instead the initial intensity subsides revealing the precision, purity and chalky, mineral freshness of the grand Avize Chardonnays.

