



Collection V. 2015 Blanc de Blancs A.O.C. Champagne

Varieties

100% Chardonnay

Type of wine

Champagne aged in the cellar for a minimum of 6 years

Winemaking

The choice made by the cellar master is to tailor the dosage of the expedition liqueur for each cuvée in order to enhance flavors and aromas. The selection of the reserve wine is essential. It is carried out according to the crus, vintage years, grape varieties, and the methods of vinification and aging, ensuring a unique style for each wine.

Tasting Notes

Collection Vintage 2008 Blanc de Blancs is a refined and subtle Champagne. The depth and vitality of the vintage bring an added dimension of character.

All the subtlety and aromatic complexity of Chardonnay are fully expressed, balancing delicacy, voluptuousness and flavor. Pure, delicate aromas of dried flowers and pastry notes...

The 2008 vintage releases these aromas in delicious harmony, offering a luscious, melt-in-the-mouth texture adorned with delicate nuances, perfect both as an aperitif and throughout a meal.

Food Pairing

Simple pleasure: Land-and-sea tartare, semi-dry goat cheeses, citrus salad with honey and rosemary.

Relaxed moment: Fish terrine, guinea fowl supreme stuffed with foie gras, crispy rabbit legs with mushrooms.

Haute cuisine: Wild oysters served natural, oven-baked scallops with citrus and grilled endives with orange, oven-roasted haddock loin with rosemary, simply roasted lobster.

Awards

- Nota de 14/20 Guía Bettane & Desseauve de Vinos del 2018.
- Medalla de oro Vinalies Internationales 2017.
- Medalla de oro - Nota de 85,6/100 y Premio Prestige Selecciones Mundiales de Vinos en Canadá 2017.
- Medalla de plata - Nota de 90/100 Decanter World Wine Awards 2017.
- Medalla de oro Champagne Masters 2017. Nota de 93/100 Wine Enthusiast de diciembre 2017.
- Master The Global Chardonnay Masters 2017.
- Nota de 15/20 Guía de Champagnes 2018 Gault & Millau.