

# PREMIUM - BLANC DE BLANCS

PREMIER CRU

*"Powerful palate with citrus"* Hospitality & Thirst NZ



## THE ART OF WINEMAKING

**Grapes:** 100% Chardonnay

**Vintage** in only the best of vintages

**Vinification:** 87% Stainless steel & 13% barrels

**Malo-Lactic:** Full

Champagne bottle with DIAM cork (0% TCA = no cork taste) in 75cl & 150cl

**Disgorgement** after order is placed: EXTRA-BRUT (usually 5.3g but depends on age/acidity ratio of the wine)

**Vineyards:** Single vineyard Chigny Les Roses "Dessus le Mont"

**Soil:** 100% Clay

## FOOD/CHAMPAGNE MATCHING

Food suggestions : 18 months old **Comté cheese**

This wine is made in a single terroir of Clay. The clay is very expressive on the nose and will empower your senses with mushroom, strength... The classic finesse of the Chardonnay from the Montagne de Reims is shining through the mid palate and the length is impressive

## INTERNATIONAL RECOGNITION

**3 Awards** : 2 Silver (Vinalies & Chardonnay du Monde); 1 Commended

**91/100** Tightly-defined, lemon fruited style with lingering fruit concentration and fine minerality ... Champagne Guide by **Tyson Stelzer** (OZ)

Pure with racy chalk/mineral and fine acidity. The wine has a beautiful ethereal texture. Delicate, charming ... by **Bob Campbell** (NZ)

Intense biscuity, toasty, pastry, bread, cinnamon and spice complexity on the nose.

The palate is powerful with citrus pith leading into an expressive and long finish ...

**Hospitality & Thirst** (NZ)

Very pale straw-yellow in colour, this has a softly full nose of exotic orals and gentle, nutty-toasty aromas of autolysis... by **Raymond Chan** (NZ)