

# Blanc de Blancs

As indicated by its name, this wine is only produced out of white grapes. The quality of this wine is the result of a harmonious blending of noble varieties.

## **Grape Varietals**

The Chardonnay gives this wine its finesse and elegance, the Sauvignon its subtle aroma of hazelnuts and exotic fruits and the Semillon its roundness, length and rich taste.

## **Winemaking**

Picked in cases and pressed pneumatically as whole grapes, sedimentation and fermentation are done at a low temperature (18°C). When the sugars are exhausted, the wine is racked off and sulphured to prevent malolactic fermentation.

## **Maturing**

The various wines are matured for several months in French oak casks, before being blended, stabilized and bottled.

## **Taste**

This wine seduces with its finesse, elegance and floral aroma. On the palate, it is soft, fresh and long lasting.

## **Ageing**

It can be kept for 2 to 3 years in a good cellar, but it is preferable to drink it in the same year.

## **Serving**

This wine can be served as an aperitif or with delicate fresh fish and shellfish. To be served chilled at 8°C.

