

CHAMPAGNE

D. Massin

MAISON FAMILIALE

• BLANC DE BLANCS •

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100%

CHARDONNAY

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+ + + + + + + +
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BLANC DE BLANCS

 FRESH, AMPLE AND ONCTOUS.

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BLENDING RATIO : 100% Chardonnay

DOSAGE : Brut (9g/l)

TASTING NOTES

EYE : Pale gold robe.

NOSE : A silky attack that exalts beautiful citrus notes such as grapefruit affirmed with white fruits.

MOUTH : His ample palate exalts notes of white fruit, citrus. We find a beautiful structure to finish on a creamy, voluptuous foam.

FOOD AND WINE-PAIRING : Ideal as an aperitif. He will also know how to subjugate a turbot or a carpaccio of langoustines. For dessert, it will ideally accompany a passion log.

ENOLOGY : Only the juice from the first pressing «the cuvee» is used. Natural clarification using gravity. Alcoholic fermentation of about two weeks at 18°C. Malolactic fermentation. Minimal use of sulphur. Aging on laths for at least 3 years. Disgorging, about six months.

COMMITMENT : Terra Vitis, the unique Label in France for sustainable, ecological farming and HVE (high environmental value).

TASTING TEMPERATURE : 8 à 10°C.

BOTTLE-SIZES : 75 ctl bottle.
