

SPARKLING BLANC DE BLANCS

NICOLAS LEMAITRE SELECTIONS



GRAPE VARIETY 100% Chardonnay

TERROIR

Soil : stony clay-limestone soil

Altitude : 220 meters

Vines over 40 years old on average

West and north north west

WINE MAKING

Handing picking in perforated crates

Round-grain pressings are carried out using a pneumatic press.

After a rigorous juices selection, the musts are fermented in temperature-controlled vats. Traditional method of moss collection. Disgorging after 18 months of slats.

ALCOHOL CONTENT 12.5% vol.

TASTING NOTES



Pale gold color



Fresh, aromatic nose with notes of lemon.



Fine bubbles, refreshing, light and fruity on the palate. Crisp and fruity finish.

FOOD AND WINE PAIRINGS

Aperitif, desserts and sweets.

Ageing potential : 2 to 4 years

Serving temperature : 8° to 10°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles