

BLANC DE BLANCS 2019

VINTAGE

This was a unique year, marked by sunshine and erratic weather, with intense and at times brutal extremes. However, the 2019 wines turned out to be a combination of quality, maturity, and concentration. One word defines this vintage: EXCEPTIONAL!”

The harvest took place on 13 September 2019.

*An exceptional vintage,
with a finesse reminiscent
of the great white Burgundies.*

TASTING NOTES

Deep yellow hue with bright tints.

Delicate, ultra-fine and even bubbles.

The bouquet showcases Chardonnay at its finest: powdered chalk, candied lemon, white flowers (jasmine), harvest notes and lightly toasted almonds. It radiates a springtime airiness and the freshness of a sea breeze.

Dense, concentrated, and intense on the palate. The crisp, juicy fruit is beautifully brought out by caressing, unctuous bubbles. Seamlessly integrated, it displays precision and clarity of fruit, drawn out by a fresh, energetic, saline finish. The oak is present yet discreet, adding a grainy, vinous structure that is both generous and mouthwatering, and a few white chocolate notes reminiscent of the finesse of the great white Burgundies.



PRODUCTION

ORIGIN: Our “La Côte” Estate

CRU: Avize

GRAPE VARIETY:
100% Chardonnay

WINE IN OAK: 23%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 7g/l