



CHAMPAGNE LOUIS BLANC

BRUT



Name: Champagne LOUIS BLANC

Location: Talus Saint Prix - France

Blend: Chardonnay 33% / Meunier 33% / Pinot Noir 33%

Harvest: by hand

Production: elaborated with the traditional Champenoise method

Average age of vines: 30 years old

Dosage: 9 g/l

Ageing: 5 years

TASTING NOTES:

Appearance: the golden lemon colour of this Champagne and its creamy mousse highlight the elegance of its sparkle.

Nose: simultaneously fine and generous, with flowery and pear notes.

Taste: supple, fine and round on the palate, well supported by a nice freshness. You can find melting pear notes until the structured, elegant finale.

Food pairing: for aperitif, with foie gras, fish, shellfish and crustaceans and even dessert.

Temperature of consuming: 7°C to 9°C



Also available :

- Gift Box
- Rosé, Blanc de Blancs

Chilli
WINE SOLUTIONS