



CHAMPAGNE LOUIS BLANC

BLANC DE BLANCS

Name: Champagne LOUIS BLANC

Location: Talus Saint Prix

Blend: Chardonnay 100%

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: nice pale golden-yellow color, brilliant and bright robe.

Nose: very intense, with notes of nectarine, citrus with a nice mineralness.

Taste: supple, harmonious attack on the palate. Very round. Rather long and very refreshing finale.

Food pairing: perfect with white fish tartare or grilled à la plancha.

Temperature of consuming: 8 – 10°

Ageing: 5 years



Also available :

- Gift Box
- Brut, Rosé

Chilli
WINE SOLUTIONS