

TRIANGLE MINÉRAL

BRUT - BLANC DE BLANCS GRAND CRU
MILLÉSIMÉ

Minerality essentially defines the Champagne terroir and is found here in a unique selection : one grape variety, one year, one plot. This Vintage is the unique and exceptional expression of a mature Chardonnay.



CHARACTERISTICS

- Grapes varieties : 100% Chardonnay Grand Cru
- Terroirs : Avize, lieu dit "Les Maladreries"
- Millésime 2018

ELABORATION

- Selection of a terroir
- Aging on lees minimum 6 months
- Blockage of malolactic fermentation in certain vats
- Bottling 10 months after the harvest, without filtration
- Ageing in bottle : 6 years

TASTING NOTES

- Yellow robe with gold reflections
- Candied citrus notes, emerging salinity revealing the expression of chardonnay on limestone soils
- Complex and intense mouth on dried fruits (hazelnut, praline) and toasted notes

DISPONIBILITÉS ET CONSEILS DE DÉGUSTATION

- Available in bottle
- Potential of wine ageing : 7 years
- Pairings : the finest fish, scallops
- Serve at 6°C