BRUT

BLANC DE BLANCS

Freshness, minerality and elegance

BLEND

100% Chardonnay, this Champagne is made exclusively from our best Chardonnay vintages. 20% of the wines are aged in oak barrels and the blend includes 40% reserve wines. In order for its expression to be complete, this vintage has aged in our cellars for 48 to 60 months.

TASTING

This Champagne is of a bright straw yellow, topped with its fine mousse. On the nose, the typical aromas of Blanc de Blancs Champagnes like citrus and grapefruit perfectly blend with some pineapple and white fruit notes. The ageing in barrel provides to this Champagne some delicate woody, buttery and stewed-fruits flavours, ensuring a perfect balance with the primary aromas. The freshness, acidity and mineraility of the Chardonnay brings a beautiful length on the palate.

A beautiful sea-side journey, ideal to pair with seafood.

FOOD / WINE PAIRING

Recommended as an aperitif but also with the following dishes:

- langoustine carpaccio
- crayfish in a nage
- seafood platter
- oysters

CHAMPAGNE FALMET-COLLOT CRÉATEUR

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