



M. HOSTOMME

Origine

GRAND CRU - BLANC DE BLANCS - BRUT

The cellar master's notes

"This is our family house's signature Blanc de Blancs. This 100% Chardonnay Grand Cru cuvée confirms our attachment to our Chouilly origins, where all the chalky characteristics of our unique terroir are expressed."

Laurent Hostomme

Tasting



Golden yellow colour with green highlights.
Fine, invigorating, sustained bubbles.



Notes of white flowers and citrus fruit.



Delicate floral and lemony notes, a youthful aroma finely balanced by notes of brioche and french pastries.
The finish is pure and persistent.



Food & Champagne pairing

"It will be perfect for your aperitifs, paired with snacked tuna bites or scallop carpaccio and lime emulsion."

Technical characteristics

Grape variety

100% Chardonnay Grand Cru

Terroir

Côte des Blancs : Chouilly - Avize

Winemaking

Temperature-controlled alcoholic fermentation in stainless steel vats.
No malolactic fermentation.
30% reserve wine.

Ageing

36 months on lees

Dosage

Brut - 8 gr/L
3 to 4 months before shipment.