



Gourmandise

GRAND CRU - BLANC DE BLANCS - DEMI-SEC

The cellar master's notes

"A sweet version of our Blanc de Blancs Grand Cru Champagne, a delicate combination of the finesse, elegance and tension of Chardonnay and the seductive charm of a demi-sec."

Laurent Hostomme

Tasting



Delicate pale yellow.
Fine bubbles.



Light notes of candied fruit,
stone fruit and honey.



A fine balance between the
freshness of the
Chardonnay and the
sweetness of the Demi-sec,
with notes of marzipan,
grapes and preserved
lemon.



Food & Champagne pairing

"This cuvée will enchant your exotic fruit salads, apricot tarts, lemon sorbets and sabayons."

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

Demi-Sec - 38 gr/L

3 to 4 months before shipment.