



M. HOSTOMME



GRAND CRU - BLANC DE BLANCS - EXTRA-BRUT

The cellar master's notes

"This Blanc de Blancs Grand Cru is a unique experience born of the deep roots of our Chardonnays, rooted in the chalky subsoils of Chouilly. After more than 11 years of ageing on the lees, this champagne is immersed in the sea for 12 months at a depth of 60 meters. Through this cuvée, you discover the secret and mysterious world of submerged champagnes, a sensory odyssey where the iodised minerality of our terroir is magnified."

Laurent Hostomme

Tasting



Jewel-toned gold with green highlights
Fine, persistent bubbles, forming a regular bead



Citrus and delicate floral notes
Candied orange and lemon bring sweetness and intensity, fresh lilac and subtle vine blossom.
Gains fullness with aeration, revealing elegant nuances of roast and mocha.



The attack is distinguished by exemplary straightforwardness, dominated by great freshness. Hints of lemon and flowers give a youthful aroma, with hints of honey and pastries. Clean, mineral finish, the signature of Chardonnay.

Food and Champagne pairing

"Cuvée Vikka 1323 is best appreciated with sea bass cooked naturally, accompanied by wild asparagus and a salicornia sauce with iodized accents."

Technical characteristics

Grape variety

100 % Chardonnay - Grand Cru

Terroir

Côte des Blancs : Chouilly

Winemaking

Temperature-controlled alcoholic fermentation in stainless steel vats.
No malolactic fermentation.

Dosage

Extra-Brut - 4 gr/L

Ageing

Aged for 11 years on the lees in our cellars, followed by 12 months at sea at a depth of 60 metres near Ouessant Island in French Brittany.

Did you know ?

Each edition is numbered according to the year of the vintage and the year of immersion at sea. The most recent is **Vikka 1323**.

13 = Vintage 2013 - 23 = Year of immersion

