

TETE DE CUVÉE

BLANC DE BLANCS

THE VIP



BLANC DE BLANCS

A delicate yet persistent mousse highlights soft floral notes on the nose with a hint of almonds and fresh hazelnuts. Superb structure and length on the palate introduce white fruits in perfect balance with a particularly pleasing minerality and undertones of brioche/yeastiness

VINEYARD: Vitryat

TERROIR: Rich in chalky subsoil, and a climate that benefits from both oceanic rains and continental summers.

CUVÉE: Chardonnay 100%

WINEMAKING:

- Harvested by hand
- Low temperature fermentation in stainless steel
- Malo-lactic fermentation
- Dosage : 7 g/l
- Minimum 28 months on the lees