



# BRUT BLANC DE BLANCS

## Grape variety :

Chardonnay

## Aging :

3 years on lees

## Vinification :

Vinification in temperature-controlled stainless-steel vats.

Malolactic fermentation

## Dosage :

8 gr/liter

Liquor made from vinified juice and aged in barrels for 18 months

## Tastings :

The attack on the palate is both greedy and refreshing. A note of confectionery and lime is revealed. A light finish that is accompanied by a touch of anise.