

Brut Blanc de Blancs JCR

Presentation of the wine : *This Champagne Grand cru of the côte des Blancs in Chouilly, expresses in the nose and in the mouth the finesse and elegance of this grape variety. On floral and fruity notes, this vintage excels by its freshness and its harmony.*

Grape varieties

Chardonnay : 100 %

Malo-lactic fermentation

Tank ageing: *inox tank
chilling and filtration*

Alcoholic degrees: *12 %*

Residual sugar : *7 g/L*

Mineral typicity : *Chalky*

Tasting

Type of Champagne : *Fresh "blanc"*

The wine appearance : *Pale yellow gold colour with sustained pale yellow reflection, rather fluid and luminous appearance, fine bubbles and persistent collar*

The nose : *Carensac liquorice, creamy chalk, heady white rose, acacia blossom, lemon, yellow grapefruit zest, brioche.*

The palate : *Soft and fresh attack, creamy and melted effervescence. Fruity and crunchy, supported by a well integrated and fresh lemon acidity, finely sewn to a chalky minerality that give elegance and lengthening to the palate. Slender, harmonious and melting finish.*

Wine pairing: *Half-cooked scallops with a lemon pulp with peppermint and thinly sliced candied leeks*

2nd Choice : *Steam halibut fillet with white butter froth and saffron reduction*