



GUY CHARBAUT

CHAMPAGNE

Blanc de Blancs

BRUT - PREMIER CRU



This vintage draws its effervescence and smoothness from the terroir from which it mainly originates: the Bisseuil village Premier Cru. The perfect south-facing aspect of Charbaut's vineyard and the blend with 10 to 15% of reserve wines produce an ever-so rich Chardonnay that exhales a delicate floral fragrance with light citrus notes.

WINE-MAKING

The Blanc de Blancs is elaborated with 100% Chardonnay from our Premier Cru vines, to which 10 to 15% of reserve wines are added.

The dosage is around 8 g/litre.

Minimum ageing 7 years in bottles.

TASTING

Eye : A bright yellow shade that dazzles superbly.

Nose : Round and intense. Subtle notes of bergamot, bitter orange; fresh almond and dried linden leaves blend harmoniously together.

Palate : Delicate and smooth, with a sparkle that marries with the wine.

PAIRING

This champagne is an absolute delight with white fish that has a soft, fleshy texture or with pan-seared scallops.

AWARDS



BOTTLING

1/2 bottle
37,5cL



Bottle
75cL



Magnum
150cL



Unexpected Treasures

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