

Colette BONNET

CHAMPAGNE



BLANC DE BLANCS VINTAGE 2017 EXTRA - BRUT



TERROIR

- Côte des Bar, Champagne Sud

BLENDING

- 56 % Chardonnay and 44 % Pinot Blanc
- Vintage 2017

VINIFICATION

- Manual harvest
- Winemaking by the « Centre Vinicole de la Champagne » certified (Ecocert) and ISO standards (9001, 22 000, 14 001).
- Alcohol: 12.2°
 - Liqueur dosage: 4 g/l
 - Disgorging date: February 2021

TASTING

- Colour: golden with green reflections of remarkable brilliance.
- Nose: aromas of yeast bark, fresh bread and soft butter, followed by hawthorn and acacia notes. Final: fresh lemon zest with a hint of minerality.
- Palate: the attack is ample, generous, typical of Pinot Blanc. The tasting continues towards a more delicate, floral profile completed by subtle citrus flavours brought by the Chardonnay. The acidic and saline finish brings all the smoothness to this Blanc de Blancs.

SERVICE

- Ideal serving temperature: 10-12 °C

FOOD PAIRING

- Oven-roasted lobster with salted butter. Barbecued sea bream.
Fresh tagliatelle with seafood.

