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BRUT BLANC DE BLANCS LE
MONT JOYEUX MILLÉSIME
PREMIER CRU

100% Chardonnay

Production area: "Mont Joyeux," planted in Chardonnay. It is located in the municipality of Taissy, bordering Ludes

Terrain: prevalentemente gessoso, classificato come Premier Cru

Harvest: manual

Vinification: No malactic fermentation

Refinement: in oak barrels for nearly 8 months on the lees for a minimum of six years in a chalk cellar. At least six months after disgorgement

Color: Clear and bright yellow, a fine and elegant bubble

Fragrance: Clear, fine, very elegant, with aromas of white flowers and some hints of vanilla, due to barrel maturation

Flavor: Blunt and mineral attack, aromas of crisp peaches and tart melon. A long, round finish with notes of citrus, tangerines

Alcoholic Grade: 12.5% vol

