

CHAMPAGNE
TRIBAUT
Schloesser
ROMERY-FRANCE

Blanc de Chardonnay

BRUT

100% Chardonnay

Produced from 4 terroirs
Romery, Fleury la Rivière, Aÿ et Bassuet

This floral, mineral cuvée, blended with 20% wines from old Chardonnay vines in Aÿ, matured in large oak casks (foudres), expresses toasted bread and honey aromas. The Blanc de Chardonnay pairs well with fish or a shellfish platter.

Aged for 42 months on the lees before disgorgement.
Dosage of 6 grams of sugar per litre.

Tasting characteristics :

Appearance : Clear, pale gold hue – Fine, elegant bubbles

Nose : Its light, airy nose shows good freshness and reveals citrus aromas which are distinctly lemony.

Palate : On the palate it expresses great finesse and intense minerality. It possesses a very silky texture with good length and reveals pleasant buttery and brioche notes on the finish.

Storage : Store away from the light for 3 years. Serve between 8-10°C

Analytical profile : Alcohol : 12,4% Alc/Vol. | Acidity : 4 g/L | Dosage : 7 g/L

Awards :

- 16.5/20 by Jancis Robinson
- Coup de Cœur (favourite) and two stars in the Guide Hachette des Vins
- Gold Medal at the Sakura Japan Wine Awards (Japan)
- Silver Medal at the International Wine Challenge
- Gold and Silver Medal at the Chardonnay du Monde competition

