



## Purity and minerality

The noble elegance of a defined and mineral Chardonnay. Its natural balance reflects a harmonious model of a blend of the best Grands Crus sites of the Côte des Blancs: Cramant, Chouilly for its finesse, Avize for its power and Mesnil-sur-Oger for its structure and longevity.

**Appearance:** A crystalline appearance with a golden yellow robe and a few green glints of youth allowing a dynamic, intensely persistent effervescence to arise.

Aroma: The first impression characterises itself through the minerality and the subtle delicacy of the complexity of the fruit (whipped cream, white flowers and citrus fruits). A noble and distinguished aromatic expression from a chalky Chardonnay of great purity.

**Palate:** A creamy tactile sensation with a remarkable finesse offering an exquisite texture with a distinguished smoothness. A beautifully refreshing balance with natural flavours (citron zest, donut peach and white pepper) associated to the personality of a great vintage. This wine, powerful and emphatic, prolongs its finish to an aromatic persistence with majestic length.

Tasting: The unique dimension of a pure and intense Blanc de Blancs associated to a finely studied dosage. Its great potential and dignified personality is allied to an exquisite delicateness worthy of the most beautiful gustatory matches (whole baked veal sweetbread, creamy shellfish risotto). Serve at 11-12°.

From **François DOMI**, BILLECART-SALMON'chief winemaker.