



**BRUT BLANC DE BLANCS
CHAMPAGNE Pierre Cellier**

GRAPE VARIETY: 100% Chardonnay

VINEYARD:

- Côte des Blancs
- Côte de Sézanne
- Montgueux

SOIL: Clay-limestone. 40-metre-thick chalk formed in the tertiary period.

YEAR: Blend from 30% of 2012 reserve wine and 70% 2013 wine. Bottling in 2014.

PRESSING METHOD: Starfenberger horizontal automatic press.

AGEING: Traditional: 6 months in thermo-regulated stainless steel or resin epoxy tanks then aged in Champenoise bottles in our cellars, at a constant 12°C, in Le Mesnil-sur-Oger during 24 months.

ALCOHOL: 12%

DOSAGE: Brut 1,2% (9g of sugar per L)

BOTTLING: 750ml bottles and 375ml half-bottles with a Mytic Diamant cork (no cork taint)

TASTING NOTES:

Robe : Pale yellow robe with greenish tints.

Nose: Intense and airy nose, yellow fruit and citrus aromas, very fine effervescence and fabulous structure.

Palate : rich, supple and intense, full-bodied wine with buttery flavours.

FOOD & WINE PAIRING: Enjoy as an aperitif in moments of sharing. Perfect to enhance your sea food, your scallops' carpaccio or your sea bass tartare.

Chef de Cave: Mr Pierre GONET