



BLANC DE BLANCS

Grande Réserve . Brut

*The finesse of the Chardonnay at its apogee.
The expression of a fine elegance
of the Comte de Montaigne style.*

Assemblage:

100% Chardonnay.

Vinificazione:

The method used consists in making a double fermentation of the must at a controlled temperature and with the second fermentation in bottle. The ageing of yeasts is more than three times higher compared to the period allowed by the procedural guideline (15 months), this to give more complexity to the wines. Ageing takes 3-4 years. The finesse of the perlage of our Cuvées is given by this long ageing, made with a noble raw material and perfectly controlled cellar temperature (fresh and constant).

Tasting and Aromas:

At the sight: Light gold colour with an intense perlage rich in fine and persistent bubbles. *Smell:* Intensely fruity. The aromas at first smell are citrus fruit, exotic fruit and white flowers. The buttery scents are intensified if the bottle takes some air. *On the palate:* A subtle balance between roundness and softness. It has great power, it is very mineral and elegant. *Tasting:* It reveals a sensation of great finesse, caught in all its freshness, confirming the olfactive impression. Very long and mineral on the palate.

Technical Identity

STRUCTURE

Pinot Noir 0%

FINESSE AND FRESHNESS

Chardonnay 100%

RESERVE WINES

Assemblage from 25 to 28%

DOSAGE

Brut 7 G/L

SERVING TEMPERATURE about 9°C

AGEING POTENTIAL 5 years



COMTE
DE MONTAIGNE
CHAMPAGNE