



THE WISDOM OF A MAN, THE STRENGTH OF A TERROIR,  
THE BEAUTY OF A WINE

## EXTRA BRUT BLANC DE BLANCS

### COMPOSITION

This wine is exclusively made of chardonnay.

### TASTING

**EYE:** pale gold colour, small and lively bubbles with a nice and continuous cordon.

**NOSE:** fresh in the nose, butter and brioche notes enhanced by the absence of added sugar.

**MOUTH:** fresh and elegant attack with white flowers, pleasant taste thanks to the absence of added sugar.

### FOOD AND WINE PAIRING

This excellent wine will enhance your appetizers. It is also ideal with noble fish, shellfish, oysters au gratin with mousseline, seared scallops in butter, blinis with smoked salmon, or with smoked halibut.



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