



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

## VINTAGE 2008 BLANC DE BLANCS

### COMPOSITION

This champagne is exclusively made of chardonnay from the 2008 vintage. Like every exceptional vintage, this cuvée has not been blended in order to reveal its true character.

### TASTING

**EYE:** Gold-coloured champagne with fine bubbles.

**NOSE:** Rich nose marked by flower, mineral and brioche aromas.

**MOUTH:** Delightful and complex attack on the palate, with a lasting finish.

### FOOD AND WINE PAIRING

This champagne is perfect with quail and morel wrap on a bed of seared foie gras, foie gras poached with white truffles or roasted spiced langoustines.



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