

LES CLASSIQUES

# Blanc de Blancs

## The freshness and sensitivity of Chardonnay

A delicate 100% Chardonnay cuvée that releases aromas of citrus and dried fruit. This is where Pinot Noir expresses its full character in its kingdom on the Côte des Bar.



### Tasting

LOOK: Light yellow color. Very pale. Delicate foam.

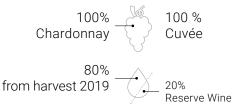
NOSE: Expressive on the grapefruit, notes of citrus fruits and light notes of Viennese pastries.

MOUTH: Fresh and tense attack, minerality with notes of pears, notion of zest. Champagne ample, well balanced with a nice length.

#### Culinary alliances

Serva as an aperitif or a seafood, shellfish and whitefish.

#### Blending



#### Technical characteristics & packaging

BOTTLED IN: March 2020

DEGREE OF ALCOHOL: DOSAGE:

9g / liter 12% Vol.

Chardonnay liqueur

AVAILABLE IN:

Bottle (75 cl)

#### CONSERVATION ADVICE:

Bottles should be stored at a regular temperature between 10 and 15°C (50 and 59°F), away from light, in a dark and relatively humid place, 75% humidity is the ideal. AGEING POTENTIAL RECOMMENDED 1 to 3 years

service temperature

BARFONTARC