



BLANC DE BLANCS 2012

A sensual minerality

COMPOSITION – VINIFICATION

Blending composed of 100% Chardonnay classified Premier Cru and from vines of sixty years old age in Rilly-la-Montagne (Les Blanches Voies parcel). In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental Value), Vilmart House cultivates its vineyards in the greatest respect of its terroir.

Vinification key points:

- Manual harvest 2012,
- Aging process: ten months in oak barrels of 228 l
- Eighty-four months on lies in the cellars after bottling
- No malolactic fermentation
- Dosage: 4 g/l
- Quantity limited to 5800 bottles numbered

TASTING NOTES

The straw-yellow colour with pale green highlights is fed by a very delicate effervescence announcing breadth and finesse.

On the nose, a harmonious bouquet of citrus fruits animates our senses with in particular, lemon, orange blossom, blood orange and candied fruits. In aromatic support, subtle vanilla notes and roasted hazelnuts bring structure and consistency to the wine.

On the palate, our taste buds discover dried fruits always highlighted by vanilla and hazelnut as well as a salty side. After a few moments, apricot, ripe pear and honeysuckle flavours complete this wine of great complexity. A delicate and silky texture on the mouth reflects the personality of this chiseled wine. This vintage made from sixty years old vines on a chalk floor, brings us a very developed mineral side with a long and chalky finish.

WINE AND FOOD PAIRING

This champagne can be enjoyed as an aperitif or as an accompaniment on a Saint-Jacques dish, sweetbreads or seafood such as oysters or caviar.

