



BLANC DE BLANCS 2013

A sensual minerality

COMPOSITION – VINIFICATION

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

Vinification key points:

- Manual harvest 2013
- 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 3600 numbered bottles.

TASTING NOTES

Its robe composed of a straw yellow colour with light green reflects. Its fine and delicate effervescence are revealing a fine and ample wine.

On the nose its intensity and strength open up with notes of jasmine, orange and peppermint. This bouquet is revealing an aromatic combination of subtle vanilla bourbon notes, pastry cream and apple crumble.

On the palate, the attack is expressing nuances of marmalade and lemon pie that are brought together to deliver the full complexity of this champagne. A silky and delicate texture of pear and white peaches on your palate portrays the real character of this chiseled wine.

This cuvée, elaborated from vineyards of 60 years of age, on a limestone soil, is revealing a great intensity of minerality, with a beautiful final chalky texture.

WINE AND FOOD PAIRING

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

