



GRANDE CUVÉE BLANCHE

FINENESS & PURITY

Blending: This Champagne labeled Blanc de Blancs is a 100 % chardonnay. It offers a burst of flavors, lightness and refinement.

Ageing: 4 years

Dosage: Brut

TASTING NOTES

This Champagne displays a lovely pale-yellow hue flecked with yellow-gold. Numerous beads of bubbles swirl nonchalantly around in the glass eventually weaving together to form a light crown.

The nose is delicate and complex with lovely succulent notes, including acacia honey, melon jam, praline and conference pear, subtly complemented by narcissus, sweet spice and ripe lemons. The wine is delicate on entry to the palate, with pear in syrup aromas and a hint of lovely ripe Mirabelle plum. The mousse is creamy and the bubbles caressing. The judicious dosage allows this wine to express the lovely mineralogy of its terroir all the way through to a finish revealing vanilla, mocha and blood orange aromas.

DRINKING OCCASIONS

Serving temperature: 7 to 8°C

Best enjoyed as an aperitif or paired with lobster, a carpaccio of sea scallops or matured Parmesan cheese.

Bottle sizes: Bottle 0,75 L

Packaging: Boxes of 6 bottles.

CHAMPAGNE LAURENTI

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