

C H A M P A G N E
FOREST-MARIÉ

— À T R I G N Y —



BRUT DE BLANCS

BLENDING

50 % Chardonnay from 2011

50% Chardonnay from 2012 (aged in wooden tuns)

Exclusively produced from Chardonnay grapes from different plots, this "Blanc de Blancs" Champagne (white from whites) distinguishes itself with an aromatic bouquet reminding a flower filled orchard. With its fresh attack this fine and elegant wine can be served as an aperitif. It will also perfectly pair with fish and seafood.

TASTING COMMENTARY

A pale yellow color with subtle silver shimmers. The nose reveals a beautiful finesse, typical of Chardonnay. This light and subtle wine expresses notes of pears, fresh grapes and white flowers. The attack is followed by a round and well-balanced mouth with subtle brioche and fruity notes. The finish reveals a slightly acidic tone.

DOSAGE

4 g/L

Available in bottles

