

TRIANGLE MINÉRAL

BRUT - BLANC DE BLANCS GRAND CRU
MILLÉSIME 2013

Minerality essentially defines the Champagne terroir and is found here in a unique selection : a grape variety, a year, a plot. This Vintage is the unique and exceptional expression of a mature Chardonnay.

CHARACTERISTICS

- Grapes varieties : 100% Chardonnay Grand Cru
- Terroirs : Avize, lieu dit "Les Maladreries"
- Dosage : 6 g/l
- Main harvest year : millésime 2013

ELABORATION

- Selection of a terroir
- Aging on lees minimum 6 months
- Blockage of malolactic fermentation in certain vats
- Bottling 10 months after the harvest, without filtration
- Ageing in bottle : 10 years

TASTING NOTES

- Yellow robe with gold reflections
- Candied citrus notes, emerging salinity revealing the expression of chardonnay on limestone soils
- Complex and intense mouth on dried fruits (hazelnut, praline) and toasted notes

AVAILABILITY AND TASTING ADVICE

- Available in bottle
- Potential of wine ageing : 7 years
- Pairings : the finest fish, scallops
- Serve at 6°C

