



BLANC DE BLANCS BRUT



COUNTRY France

APPELLATION Champagne

REGION Champagne

WINEMAKER Franck Vollereaux

GRAPES 100% Chardonnay

BACKGROUND

Champagne Vollereaux is called upon to celebrate, add sparkle and pay homage, becoming a synonym for joy, happiness and cheerfulness. For six generations, the Vollereaux family's attention to detail has been reflected in each bottle, leaving a finished product that delivers a fresh, light, elegant and fruity profile. What was once enjoyed by a small group of friends and family is now available worldwide. With its casual-chic style, Champagne Vollereaux creates the occasion and elevates any moment.

DESCRIPTION

COLOR: Pale yellow with green reflections; consistent fine bubbles.

NOSE: Very pleasant, with delicate aromas of dried lime that mingle with mineral notes.

TASTE: After a forthright, pure and dry first impression in the mouth, we discover a round and supple wine

VINIFICATION

Vollereaux Blanc de Blanc NV is aged sur-lie for four years, more than twice the time required by appellation rules.

ANALYSIS

Alcohol: 12.1% TA: 4.5 pH: 3.02 RS: 9.8 g/L

SERVING SUGGESTIONS

Perfect as an aperitif, Blanc de Blancs Brut is also the perfect match with white fish like seabass or halibut.

BOTTLE SIZES

750 ml

