

100% Chardonnay

Blanc de Blancs - Grand Cru - Grande Cuvée "ENCRY"

Producer: Maison Veuve Blanche Estelle

Area of production: France

Region: Champagne-Ardenne - Village: Le Mesnil sur Oger

Harvest: 2014 with 20% of reserve wine

Alcohol: 12% - Appellation: Champagne AOC

Grapes: 100% Chardonnay

Packaging: Carton - bottles for Carton: 6

Carton weight: Kg. 10.22 - Tot Cartons per Pallet: 80 Tot. Weight: Kg. 817,6 Tot. height: 164.60 Tot. number of bottles: 480 Tot. Litres: 360

This Gran Cuvée Champagne is a result of an accurate and rigorous selection of the best particles of the GrandCru Chardonnay vineyards, harvested and vinified with the utmost care and attention following the ancient traditions of the méthode champenoise of the Mesnil-sur-Oger region. The primary fermentation and vinification are carried out in steel barrels and at controlled temperatures that vary from 18-20 °C. The malolactic fermentation is prevented, then follows the 42-month secondary bottle fermentation phase, with the addition of picked yeasts. Manual remuage or riddling "sur le pupitre" and disgorging "à la volée". A Blanc de Blancs, so traditional_an expression of its territory and yet so modern_embracing essentiality towards the future. The low yield and great attention paid to quality offer a limited production of about 18000 bottles to the market.

Brilliant and intense, light gold with a sparkle: a result of a delicate perlage that enhances its reflections.

An intense and characteristic chalky minerality immediately relinquishes to the elegant, citric fragrances of lemon and orange blossoms. The unmistakable action of yeasts dons notes reminiscent of biscuit and toasted bread.

Taste:

Fresh, mineral, decisive and dry with winy tinges. Light bubbles leave a smooth, silky and tasty coating on the palate shortly interlaced by the freshness that breaks through and persists in the centre of the palate. A full-bodied champagne that is extremely easy to enjoy

Serving suggestions:

A real and rare example of gastronomic champagne as it is extraordinarily easy to match. It is ideal for aperitifs, with salumi and fresh cheese and ... cheese without herbs. Perfect with raw fish and carpacci, fish with a little sauce. Great with starters and white meat

Recomendations

Aging: Ready to drink - Conservation from 10 to 15 years. Recommended tasting temperature: 5/6 °C

Dosage: less than 6 g/l

Packaging:



BOTTLE 75 CL



MAGNUM 150 CL



IEROBOAM 3 LT



MATTHUSALEM 6 LT

