



Veuve Blanc Estelle

# ENCRY

CHAMPAGNE

## MILLÉSIME 2013

100% Chardonnay

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

**Producer:** *Maison Veuve Blanc Estelle*

**Area of production:** *France*

**Region:** *Grand Est - Village: Le Mesnil Sur Oger*

**Vintage:** *2013 - Format: 0.75 l*

**Alcohol:** *12% - Appellation: Champagne AOC*

**Packaging:** *Carton - Bottles for carton: 6*

**Carton weight:** *10,22 kg* **Cartons per Pallet:** *80* **Pallet weight** *817,60*

**Tot. Height:** *164,60cm* **Tot. bottles:** *480* **Tot. Litres Pallet** *360*

Expression of a promising vintage, this wine evokes noble vineyards, selected parcels and roots deeply attached to a unique terroir. It is vinified in steel tanks, aged on the lees for at least 60 months with no sugar is added after degorgement. The good acidity level and well matured character forecast a remarkable longevity of this wine.

### Colour:

Golden, luminous and charming with a thin and persistent perlage..

### Aroma:

A wide range of aromas is well harmonized in all its extension. Combining a sweet scent of yellow peach, with a tropical freshness of mature mango and evolving, after a brief oxidation, in a red, matured papaya. It follows the arrival of blond tobacco, Pecan nuts and the soft sensation of chamomile flowers.

### Taste:

A powerful citric spine is well enveloped by a refined body, showing a depth and consistency. The texture is stratified like the chalk that nourished the vines that generated this wine. The evolution in the glass is captivating swinging between minerality and freshness.

### Suggested Pairings:

The mineral and citric character makes this wine very versatile, allowing it to be paired to a wide variety of food. Delicious with elaborated white meats such as rabbit stew or pigeon, or savory fish soups.

**Dosage:** less than 1 g/L

**Format:**



BOTTLE 75 CL

### Raccomandazioni:

Aging: ready to drink but can age well for more than 15 years.  
Suggested tasting temperature: 7/9°C.

