

# ZÉRO DOSAGE

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

Champenoise from the Mesnil sur Oger region. Vinification and primary fermentation in steel tanks at controller temperatures. 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 "a la volèe" A very traditional Blanc de Blancs, an expression of its territory and yet at the same time, modern - embracing essentiality towards the future. The low yield and great attention paid to quality result in a very limited production, a boutique in the world of champagne.

### Colour:

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

#### Aroma:

An encapsulating nose of citrus notes - especially of citron -with candied aromas, and a mineral, fresh floral matrix.

#### Taste:

Tense, vertical, dry but never too dry nor bitter.

#### Serving suggestions:

A perfect champagne for a meal, capable of enhancing rich dishes like pork and fish especially tuna and trout.

## "Excellent for wine tasting paired with cigars."

#### Recomendations

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

Dosage: less than 1 g/L













BOTTLE 75 CL

MAGNUM 150 CL JEROBOAM 3 LT

MATTHUSALEM 6 LT