



CUVÉE BLANCHE DE CASTILLE

Champagne Brut Blanc de Blancs - Premier Cru

The purity of its pale yellow robe is characteristic of this Blanc de Blancs champagne (white wine made entirely from white grapes). Its fine and lasting foam reveals a lively, graceful wine. In the nose, the delicate scent of white flowers blends with summer fruit notes. Its flintiness expresses itself on the palate with impetuous vitality, sustained by its fresh butter and brioche flavours.

This champagne, dominated by Chardonnay from the Côte des Blancs, will surprise you with its delicacy, elegance and lightness.



Composition:

100 % Chardonnay.

Crus included in its composition:

This Blanc de Blancs Champagne Premier Cru is made from Chardonnay grapes harvested exclusively from our own Premier Cru vineyards, 70% from Vertus and 30% from Bergères les Vertus.

Vinification:

Traditionally pressed in an all-stainless steel horizontal press. Perfect mastery of the automatically managed pressing stages produces an incredibly pure juice. It is decanted and clarified, followed by alcoholic and malolactic fermentation in a stainless steel vat whose temperature is regulated at 18/20°, and then aged on lees for six months.

Ageing in our cellars:

This champagne is bottled as a blend of two years (60% from one year's harvest and 40% from the previous year's) and then lies on the slats for three years for perfect ageing.

Presentation:

Bottle (75 cl) – Magnum (150 cl)

Our recommendation:

Cuvée Blanche de Castille Premier Cru is the ideal aperitif for Chardonnay devotees. It also makes a perfect accompaniment for crayfish, prawns, scallops and creamed fish dishes.

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