



ECLAT DE CRAIE

Blanc de Blancs - 100% Chardonnay
CHOUILLY Grand Cru

- FRESHNESS AND DELICACY -

A fine and precise wine. Signature cuvée from our house.

A Blanc de Blancs that enhances the tension and minerality of Chouilly's chalky soil.

Cuvée signature of our house thanks to this blend of several harvests and terroirs of Chouilly.

Assembly of more than 15 plots on most places of the village. This blend draws from all the plots of our terroir to find harmony and aromatic power.

100 % Chardonnay, on the terroir of Chouilly Grand Cru.

Multi - vintage

Soil Type: Chalk soil and basement.

Blend: 50% Harvest 2019 - 50% reserve wine

Dosage: 4g/l

Bottling: May 2020

Vinification:

- Vinification in stainless steel vats
- Malo lactic fermentation sought
- Filtration and cold passage before bottling
- Over 36 months in bottle
- Return to the cellar for at least 6 months after disgorging so that our wines regain their fullness
- Dosage obviously varies between years, the main objective being to find the perfect balance

<u>Tasting: Nose fresh, delicate and airy. The mouth is tonic and slender. The effervescence brings</u>

freshness, before the palate opens with notes of white fruits, citrus, nougat and frangipane. Ideal for

an aperitif, or with seafood.

