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ROLAND  
CHAMPION  
C H A M P A G N E



## GRAND ECLAT 2015

*Blanc de Blancs - 100% Chardonnay*

*CHOUILLY Grand Cru - Millésime 2015*

- ELEGANT AND PRECIS -

*A vintage Blanc de Blancs Cuvée of great minerality, rich and expressive.*

*The identity of a terroir at a specific moment.*

Vintage 2015 : 2015 harvest, one of the latest of the decade for the Chardonnays of the Côte des Blancs. Which gave great satisfaction in both quality and quantity.

Perfect balance, which makes the exceptional richness of this Blanc de Blancs

Soil Type: Chalk soil and basement

Bottling : July 2016

Dosage : 2g/l

Vinification :

- Vinification in stainless steel vats
- Malo lactic fermentation sought
- Filtration and cold passage before bottling
- Over 5 years in bottle
- Return to the cellar for at least 6 months after disgorging so that our wines regain their fullness

**Tasting**: *this champagne offers fine and regular bubbles. Fresh and elegant nose with discrete notes of fruit pasta, freshly cut almonds and candied citrus. On the palate, notes of white fruit, caramelized pineapple, on a dense and precise palate. A champagne of aesthete ideal to accompany an aperitif or during a meal.*

*Cuvée which has a magnificent custodial potential.*

*It will go perfectly with a mushroom risotto, a sea bream tartare, or a richly seasoned ceviche.*

*Serve fresh, around 8° to 10°C as an aperitif, and 10° and 12°C at meal time.*