



CHAMPAGNE
NAPOLÉON
BLANC DE BLANCS BRUT

The full expression of pure Chardonnay

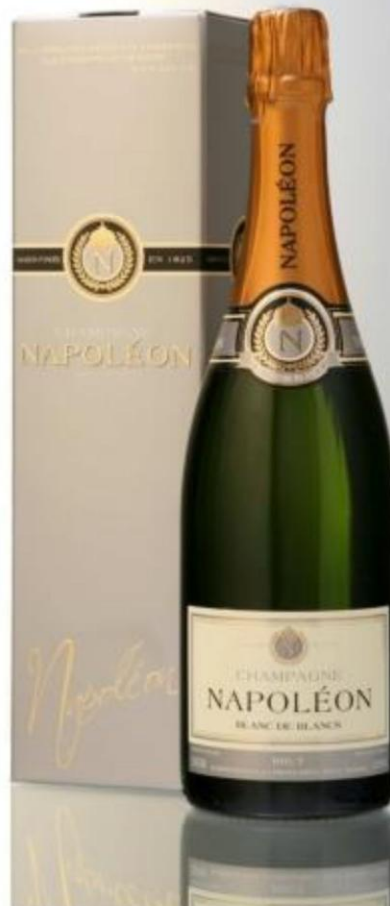
A Cuvée made of fine Chardonnay grapes especially chosen to achieve their potential after four years of ageing in our cellars.

The **golden-tinted** colour of this Blanc de Blancs is characteristic of Chardonnay and reveals a great **maturity**. A **fine and lasting** effervescence with a cordon of bubbles representative of the greatest Chardonnay of Champagne.

A full nose with great finesse, **offering notes of citrus, candied peel and fresh hazelnuts**. Lightly **creamy and praline** notes with softened aromas.

A beautifully balanced Blanc de Blancs which, thanks to its long ageing in our cellars, has achieved perfect and **delicate freshness**.

A Cuvée to enjoy as an aperitif or with a meal, such as a fish in *beurre blanc* sauce or a creamy cheese.



TECHNICAL PROPERTIES

Blend: 100% Chardonnay

Dosage: 7g /l

Ageing time before disgorgement:
minimum of 4 years

Ageing time after disgorgement:
minimum of 4 months

Available in 75 cl

