

CHAMPAGNE

J. Festulat

Since 1862

ÉPERNAY - *France*

BLANC DE BLANCS BRUT

100 % Chardonnay

On serving this Champagne the foaming is generous at first, then becoming more discrete.

Behind the pale appearance, attractive green nuances can be discerned, a reminder of the origin of the Chardonnay cépage.

This “Blanc de blancs” has a generous nose revealing sweetly perfumed floral aromas and aromatic hints of chalky terrain.

With a pleasing finesse on the palate, this Champagne has fresh vegetal notes, and the overall experience is elegant with a long finish.

This is a Champagne to drink as an aperitif and at the beginning of a meal to accompany shellfish, for example.

Dosage 6g/bottle

To serve between 5 and 7°C

