

GAMME TRADITION

Chardonnay

It is a 100% Chardonnay Champagne. It presents an aromatic complexity with a wide range of citrus scents. The Chardonnay is expressive by its freshness and gives a mineral finality.



TASTING



Pale crystalline gold color.



Complex nose of citrus in the broad sense: Lemon, Grapefruit, Clementine. With subtle notes of white flowers.



A frank, pure attack with a sweetness on the palate. Chardonnay brings freshness and liveliness.



This champagne is pleasant for an aperitif or a cocktail. It will know how to accompany your fish and seafood meals.

Serve between 8 and 10° C

ASSEMBLAGES



100% Chardonnay

- Alcohol degree: 12% Vol.
- Dosage : 7g per liter
- Homemade blending liquor made from cane sugar and chardonnay wine.
- After bottling, the cuvée is matured on slats for at least 3 years
- Available in Bottle (75 cl), Magnum (150 cl)

