

CHAMPAGNE QUENARDEL & FILS

Brut Blanc de Blancs

Champagne

Technical information

Country:	France
Region:	Champagne
Appellation:	Champagne
Grape Variety :	100% Chardonnay
Dosage:	9 gr/l
Terroir :	clay and limestone
Age of the vines :	35 years



Vinification

Separation of the different press fractions according to the rules of the Champagne method followed by debourbage, then by alcoholic fermentation in vats and malolactic fermentation. The wine then rests in vats for several months before tirage and "prise de mousse" (secondary fermentation). Our wines benefit from an extra ageing period of minimum three years in our cellar.

Tasting notes

Beautiful frank and lively up front. The nose has brioche and mineral notes. The palate's buttery notes evolve into notes of white fruits, almond and peanut. Pleasantly lingering finish, dense with great precision.

Wine pairing:

The perfect aperitif.