



## BLANC DE BLANCS

*Brut*

# CHAMPAGNE SORET-DEVAUX

*à Colombé-le-Sec*

*Length and freshness are keywords of this Blanc de Blancs. Elegance and lightness are its main characteristics. Pleasure and versatility are its values.*

### 100% CHARDONNAY

TRADITIONNAL WOOD PRESS MACHINE VINIFICATION. AGED 4 YEARS IN CELLAR.

### EYE

Gold colored, clear, with yellow lemon tones, this cuvee displays a dynamic and joyful effervescence while keeping fine bubbles.

### NOSE

This champagne Blanc de Blancs expresses perfectly the chardonnay characteristics. Playing with citrus and white flowers notes, it offers a bright maturity.

### MOUTH

Citrus are opening to us from the first sip. Its lemon meringue notes are bringing minerality, tasty approach and its aerial dimension.

### A TASTING MOMENT

Blanc de Blancs is the typical champagne to celebrate : weddings, birthdays, ceremonies. Appealing to a largest numbers and bringing a fresh and appetizing touch. Its length will pair with many dishes like white meat, fish and shellfish.