

BRUT

BLANC DE BLANCS

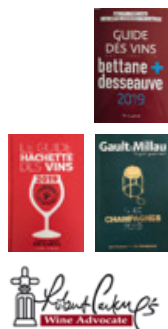
- **APPELLATION** : AOC Champagne
- **GRAPE VARIETALS** : 100 % Chardonnay from 3 harvests.
- **TERROIR** : From the chalky slopes of Montgenost and Villenaux la Grande. 40 year-old vines.

Certified by TERRA VITIS. Zero use of herbicide and insecticide.

• **WINE MAKING** : We use only grapes from our own vineyards, harvested by hand when natural sugar and acidity are in perfect balance. We use stainless steel tanks for wine making and large 50 hl vats as well as 300 l barrels for maturing our reserve wines. Natural settling. Slow wine making with as little intervention as possible. Our wines are aged on fine lees for a minimum of 10 months followed by at least 36 months in bottle in the cellars. We wait a further 8 months after disgorging before our wines are released for sale.

• **FOOD MATCHING** : A fresh, uplifting champagne, perfect for casual moments of enjoyment or more formal celebrations. With its pale golden colour and its mass of iridescent bubbles, the delicate, fresh character of the wine is obvious at first glance. The nose starts on notes of almond, lime, boudoir biscuits and grapefruit followed by aromas of butter and white flowers. On the palate the wine is lively and refreshing showing honey and ripe apples. A Blanc de Blancs that typifies the terroir and the varietal.

- «**Love at First Sip**» Guide Hachette 2014
- Gault et Millau 2018 : **16/20** et en 2019 **15,5/20**
- Guide Bettane et Desseauve **2017-2018-2019**
- **Gold medal** Chardonnay du Monde 2016-2017



Champagne Marie Copinet

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