



Erick Schreiber

Champagne

M.K.157- 20

BLANC DE BLANCS

Brut

**A stunning white champagne that truly represents our terroir !**

Born of our desire to create a purely white blend, the **Chardonnay** grapes are grown in the Kimmeridgian soils where they get their delicacy and elegance. This blend is characterised by its minerality and freshness but it still has the refined edge that is typical of all our champagnes.

A delicious champagne that is meant to be enjoyed leisurely, it is particularly appreciated by champagne amateurs.

**Tasting notes :**

Toasted aromas with notes of fresh almonds and white fruits. Stunning complexity with delicious finish on the mouth.

**How to serve ?**

This wine tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	BLANC DE BLANCS
Type	Brut
Dosage	3 g/l
Year	2019
Grape varieties	Chardonnay 73,50 % Pinot Gris 26,50 %
Label	Ecocert - Demeter
Barrel ageing	73 %
Temperature	Serve at 8°C to 10°C
Storage	7 to 10 years
Presentation	75 cl

