



1916

CHAMPAGNE CASTELNAU

BLANC DE BLANCS 2008

« A Chardonnay of weight and structure
rather than minerality. »

Carine Bailleuil,
Cellar Master

The perfect
balance of
elegance and
strength



BLEND

100% Chardonnay

Dosage : 6g/l

Format : 75cl

SENSORIAL INDICATORS

liveliness  smoothness
softness  strength

PRODUCTION

Chardonnay in all its
true glory from Côte des Blancs,
Vitryat and Montagne de Reims.

TASTING NOTES

Always vintage, this champagne
reveals structure and harmony,
with a creamy debut, and just a
hint of minty freshness.

Honeyed notes follow suit,
enshrouding the pastry notes that
coat the palate to glorious effect.
Coffee notes bring added com-
plexity, before the sensations
gradually fade into the subtle
acidity.

PARINGS

Harmony

With scallop tartare.

Daring

With aged comté or
a lemon fromage
frais bites.