



CHAMPAGNE CASTELNAU

LE BLANC DE BLANCS 2009

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

**Carine Bailleuil,
Cellar Master**

The perfect balance of
elegance and strenght

PRODUCTION

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

TASTING NOTES

The colour is bright gold, the bubble
is lively and delicate.

This cuvée, always vintage, reveals
the essence of its year: a solar 2009.

The nose transports you through
the garrigues in Southern France,
under the summer sun with its
notes of lemon, laurel leaves,
Immortelle flower, and rosemary. A
light toasted hint, the personal
signature of Cellar Master Carine
Bailleuil, briefly entices with its
scents.

The mouth is harmoniously marked
by soft spices (curry and saffron) and
sweet notes that remind us of the 13
desserts of Provence: fresh
hazelnut, almond, raisins, candied
fruits. The finale is refreshing and
highlighted by citrus that enchants
the palate.

BLEND

100% Chardonnay

Dosage : 6g/l

Format : 75cl

SENSORIAL INDICATORS

liveliness  smoothness
softness  strenght

PARINGS

Harmony

With a quail with grapes, a
risotto alla milanese or a
chicken tagine with lemons.

Daring

With Lebanese mezze or a
matured meat.

