

# CASTELNAU BLANC DE BLANCS 2008

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

Carine Bailleuil, Cellar Master

# The perfect balance of elegance and strenght

CASTELNAU

CHAMPAGNE

BRUT BLANC DE BLANCS

2008

A REIMS + DEPUIS 1916 + FRANCE

TELNAU

### PRODUCTION

Chardonnay in all its true glory from Côte des Blancs, Vityrat 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 complexity, before the sensations gradually fade into the subtle acidity.

#### **BLEND**

IOO% Chardonnay Dosage : 6g/I Format : 75cl

#### SENSORIAL INDICATORS

liveliness softness

smoothne:
strenght

## PARINGS

**Harmony** With scallop tartare.

#### Daring

With aged comté or a lemon fromage frais bites.

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