

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.

5, rue Gosset • CS 80007 • 51724 REIMS Cedex • +33 (0)3 26 77 89 00 • commercial@champagne-castelnau.fr • www.champagne-castelnau.fr SIREN 780 410 379 RCS REIMS • Alcohol abuse is dangerous for your health, consume in moderation.