



Blanc de Blancs - Éclat de Chardonnay - Brut

AOC Champagne, Champagne, France

This original blend of 100% Chardonnay from Bouzy for structure and presence and from the Marne Valley for freshness and liveliness offers a delicious and fresh wine. Both lively on the palate and subtle on the nose, it provides the balance of a beautiful champagne with character.

THE VINTAGE

- Non-vintage Brut
- Pure Chardonnay, blend of vintages, perpetual cuvée since 2014
- 50% Reserve (reserve + base = double bottling volume)

LOCATION

- Bouzy (Grand Cru, Montagne de Reims)
- Brasles (Marne Valley)

TERROIR

- Bouzy: full chalk basement and clay-limestone soil, regular south-facing exposure.
- Brasles: fragments of millstone, pebbles, and sand mixed with decalcification clays, south exposure overlooking the Marne river.
- Climate of the Paris Basin, with mild winters, uncertain springs, hot summers, and cool but usually quite fine autumns.

IN THE VINEYARD

- Sustainable viticulture: High Environmental Value and Sustainable Viticulture certifications in Champagne (organic fertilizers, cover crops, and other agroecological techniques)
- Old vines are no longer uprooted but interplanted to preserve genetic potential

HARVEST

- Manual picking
- Sorting on the vine if necessary
- White crates to lower the temperature of the grapes

WINEMAKING

- Traditional pressing, juice fractionation
- 4-hour flotation settling (to limit impurity infusion)
- Fermentation thermoregulation at 18°C
- Stainless steel tanks to avoid adding exogenous aromas
- Fermentation tanks adapted to fraction volumes

AGEING

- Aging on fine lees
- Stainless steel tanks to avoid the addition of exogenous aromas
- Malolactic fermentation for the development of wines
- Bottling in July when the wines are mature
- Stock rotation of tanks and bottles of approximately 7 years



VARIETAL

Chardonnay 100%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Age of vines: over 35 years old

Dosage: 6 g/l

SERVING

Serving temperature: 13 °C

Aging potential: 2/4 years

TASTING

Overall a greedy and fresh wine, shining right now but also capable of reserving very nice surprises as it ages.

VISUAL APPEARANCE

Pale yellow adorned with golden reflections. Fine effervescence.

AT NOSE

Fresh and pleasant with pronounced notes of citrus (lemon, grapefruit), mint, and fennel evolving into white orchard fruits (peach, pear) and a hint of ginger.

ON THE PALATE

At once fleshy and beautifully fresh, with good length. Beautiful salinity with a hint of gunflint.

FOOD PAIRINGS

- Appetizer of flavorful and spicy small pastries
- All seafood products, grilled sole, turbot with hollandaise sauce, smoked salmon and halibut
- Shellfish platter
- Various forms of shellfish

Type of bottle					Volume (ml)		item code	Bottle barcode		Case barcode	
Champenoise blanche allégée					75 cl		EBBB	3523700000622		3523700000639	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	480	8	10	1.6 kg	10.23 kg	833 kg	32.5 cm	8.5 cm	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm

