



Champagne PHILIPPE MARTIN

Cuvée Blanc de Blancs (Champagne 1er. Cru)

BRUT - 100 % Chardonnay

Dosage: 2g/l

Terroir: Cumières, Hautvillers

Assemblage: The 2016 harvest and oak-ageing have created the expression that can be found in this Cuvée.

This Cuvée is made from grapes from a selection of our best Chardonnay plots, where the berries were sorted by tasting in the vineyard.

This Champagne expresses itself elegantly and is light, fresh and delicate.

Tasting:

The color is pale yellow with green glints, which is characteristic of Chardonnay. The delicate bubbles burst on the surface.

On the nose, you can expect to find white-skinned fruits such as pear and peach mixed with nuts, vanilla and caramel.

Notes of citrus fruit and minerals can be found on the mouth.

Food pairing: Ideal for the aperitif, this Champagne can also accompany Bellevue lobster and caviar with tempura steamed potatoes or red mullet with eggplant mousse.

