



Grape varieties

Blend of Ugni Blanc, Colombard, Chenin, Chardonnay and Jacquère.
The proportion of each grape variety necessarily changes each year to maintain the House style.

Winemaking

After a meticulous selection of the base wines, our winemaking team carefully created the blend of Privilège Blanc de Blancs. This “still” blend was bottled together with a “liqueur de tirage”- a mix composed of sugar and selected yeasts. Into the bottle, sugars were consumed by the yeast which transformed them into alcohol and also naturally released carbonic gas which made the bubbles into the wine. Each bottle was then aged for 15 months “sur lattes”, which added aromatic complexity to the wine. A brut dosage gave the final touch to this elegant cuvee.

Tasting notes

This pale and brilliant gold wine has white fruit aromas with numerous fine bubbles.
The palate is elegant, longlasting and well balanced between freshness and fruit. Lively mineral attack giving way to aromas of white flowers and exotic fruit.

Food and wine pairing

Perfect for the aperitif, with a hot or cold starter, fish or white meat dishes. Also very suitable with cheeses such as Brie and Camembert.

Serving suggestions

Serve between 6° and 8°C.
Ageing potential : From 1 to 2 years.

Additional information

Dosage : 12 g/L.
Alcohol : 12% Vol
Quality sparkling wine.
Product of France.
Volume contents : 750 mL.