

Cramant

BLANC DE BLANCS
GRAND CRU 2016

GRAPE VARIETIES AND TERROIRS

- 100 % chardonnay.
- Terroir composed of 100 % chalk.
- Vineyards situated in the village of Cramant.

VINIFICATION

- Manual harvest and selection of the grapes,
- Direct pressing and selection of the first juices,
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in barrels, demi-muids and foudres.

AGING

- 8 months oak aging,
- Minimum 40 months in bottles,
- Minimum 3 months after disgorgement,
- Partial malolactic fermentation,
- No fining and light filtration,
- Disgorgement with dosage liqueur vinified in barrels.

TASTING AND PAIRINGS

The pale-yellow robe with gorgeous green reflections is intensely vibrant, joyful and petulant.

The first nose is addictive, offering an open bouquet of pear, jasmine, lemongrass and biscuit, which herald both the freshness and the complexity of the wine. Upon aeration, the "smoky/wooden" base notes stand out more clearly, accompanied by luscious exotic aromas (mango and vanilla), roasted hazelnuts, a iodine whiff and delicate roasting.

The attack is wide and pleasant, and the palate offers a delicious, well-structured and mellow texture. Thickness and energy infuse the wine, while the effervescence and the dosage are perfectly blended into this expressive body, endowed with a lovely grain, a texture akin to linen. Once again, the palate reveals aromas of grapefruit, vanilla and pear. The second part of the tasting is mainly driven by the qualitative and extremely palatable acidity.

The finish is remarkably long (persistence of around 10 seconds), clean and pure, and lingers like a limestone caress adorned with silky tannins. It concludes the tasting with a delightful and salty aftertaste.

Serve in a large glass. This cuvée matches perfectly with grilled fish and firm shellfish (red mullet, cod, anglerfish, swordfish, tuna, bonito fish, lobster...), accompanied with exotic notes (passion fruit, vanilla, citrus, mango...), and why not try pairing it with delicious goat cheeses such as Selle-sur-Cher or Pouligny-Saint-Pierre.

Tasting notes by Franck WOLFERT

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