



BERNARD REMY BLANC DE BLANCS

DESCRIPTION A classic and timeless 100% A.O.C. Champagne

VINEYARD 7.2 hectares of estate vineyards located in the prestigious Côte des Blancs region, the Chardonnay variety is one of the jewels of the Champagne vineyards. Viticulture is aimed at preserving biodiversity and sustainable development. The vines rest on a calcareous soil that provides for minerality. A link is produced between the soils, the vines and the power of nature.

HARVEST This variety is characterized by having an early cycle and the aromatic potential varies depending on its degree of ripeness. It is therefore very important to fine-tune the date of harvest in search of the most faithful expression of the variety and the health of the grapes. The harvesters select the best bunches with the most golden grains. The process borders on craftsmanship, from cutting by hand with scissors to carefully placing the grape bunches in 50-kilogram boxes. Then, they are transported to the warehouse in the shortest possible time so as to avoid temperature oscillations and preserve the variety characteristics.

WINEMAKING Gentle extraction of the free-run juice in a 4,000-kilo press with a wooden cover. The first fermentation of the base wine is carried out in stainless steel tanks at a controlled temperature. The second fermentation lasts an average of 2 months before ageing in a lying position. At the end of the winter the "chef de cave" proceeds to the composition of the "Cuvee", making the assembly.

AGEING 3 years

TASTING NOTES Being a single-varietal makes this a especially elegant champagne. With a bright yellow colour enhanced with multiple greenish reflections. Tiny vibrant and enticing bubbles, fine and abundant that form a white crown. The freshness of this wine on the nose comes from the explosion of citrus fruit notes with occasional mineral notes. Its aroma gradually reveals the elegance of white flowers and the characteristic hints of vanilla and nuts from its barrel ageing. They recreate this fantasy ripened by the Champagne sun. On the palate it is vibrant, balanced and fresh, creamy and slightly sweet. It evolves with elegance, freshness and longevity on the palate..

