

CHAMPAGNE ENCRY

MILLÉSIME-GRAND CRU



Champagne of a single “cru”. This champagne has a great character and it combines expressivity and balance structure needed for a good aging potential along with the finesse and elegance of the characteristic Blanc de Blancs, comes from a careful and rigorous selection of the best particles of Chardonnay Grand Cru vineyard.

Low yields and great attention to quality offer the market a tiny production, practically a boutique in the world of champagnes.

The perfume is elegant and Charmer, enchanting by its complexity.

Color: Straw yellow with green and brilliant reflections.

Grapes: 100% Chardonnay

Soil: Limestone and clay

Training system: Guyot

Fermentation: the first fermentation in stainless steel tanks for 4 weeks, the second one in the bottle for 6 months with the addition of piked yeasts.

Aging: ready to be tasted conservation from 5 to 8 years.

Production: 480 bottles per year

Represented by Soilair Selection

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