

CHAMPAGNE SOUTIRAN

BLANC DE BLANCS



Small white flowers and white grapefruit on the nose, with a supple and creamy mousse. Flavors of crisp green apple stand out against sharp minerality and a dry finish.

Color: Sparkling white

Grapes: 100% Chardonnay

Soil: Clay and limestone

Yield: 60 Hl/Ha

Dosage: 6.1 g/l

Fermentation: 80% in stainless steel, 20% in barrique

Aging: minimum of 9 years on the lees in bottle prior to disgorgement

Production: 5,000 bottles per year