

MÉTHODE TRADITIONNELLE



CHARLES PELLETIER



BLANC DE BLANCS

FRANCE

VINEYARD

To respect the Traditional Method, we select the grapes that are best suited to this method of vinification and will allow us to obtain very expressive wines.

We only use white grapes with white juice, which allows us to use the name “Blanc de Blancs”.

WINEMAKING

The Traditional Method requires specific qualities during production. We let the wine age naturally in the bottle for a long time (at least 9 months), which allows a natural secondary fermentation.

Our refrigerated cellars store the wine and make sure vinification is carried out properly.

We are looking for pleasant wines, which is why the level of residual sugar in our wine is 10g/L.

TASTING NOTES

COLOUR Light gold-tinted.

AROMA Its lemony on the nose.

FLAVOUR Fresh peach and apricot notes.

CELLAR POTENTIAL Up to 5 years.

HAVE IT WITH ...

White meats in a sauce.