

CHAMPAGNE



# VINTAGE SAINT VINCENT BLANC DE BLANCS FRESH LIGHT FINESS



## Vinification :

- Blend :100% Chardonnay
- In stainless steel vats and oak
- Alcoholic fermentation
- Malolactic fermentation
- Average 4 years ageing on the lees
- Dosage 10 gr/L
- Alcohol 12%

## Tasting Notes :

- **Colour** : Intense gold, dense, fine bubbles
- **Nose** : complex, buttered, subtle flavor eglantine nose, smell white flowers, vanilla flavour, aroma beeswax, fresh fruit
- **Palate** : rich, strong, note of white flower, light mineral, structure body, godd intensity, long persistence

## Serving suggestions :

- Serve : Between 5°C and 7°C
- Matching food with Champagne : Ideal as an aperitif, hot starter, excellent accompaniment fish, white meat

750ml



Standard

