



CHAMPAGNE
DENIS FRÉZIER

Artisan du terroir

TERROIR BLANC



Monthelon – Mancy – Chavot-Courcourt

Blend : 100% Chardonnay

Aging : cellar-aged for 4 to 5 years

Dosage : 8g/L



Description

“A mastered, clean, and straightforward *Blanc de Blancs*”

This champagne is entirely made from white grapes and reveals the unparalleled quality of the *crus* (vineyards) in our three main *terroirs*. Its pale-yellow robe is punctuated by green glints and contains a string of very fine bubbles making up its delicate foam, which clearly shows the controlled vinification process it underwent as a *Blanc de Blancs*. The nose reveals aromas of citrus, pear, and lemon. After being allowed to breathe a little, this wine expresses its complexity with flowery, grilled, and toasted aromas as well as a light minerality. After a taut and straightforward attack on the palate, the remarkable finesse of the Chardonnay provides us with a long and refreshing finish.



The winemaker's recommendation

This champagne will go very well with your noble fish dishes and other seafood, such as grilled bass or lobster.



Prizes and awards

International Wine Challenge 2017 : **Silver**

Decanter 2017 : **Bronze** (88 pts)

