



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CONFIDENTIELS MILLÉSIME

BLANC DE BLANCS BRUT VINTAGE 2010

*This vintage took no less than 10 years
to reach maturity.*

Currently: 2010

Next vintages: 2012 - 2018

TERROIR

Coteaux du Vitryat & Vallée de la Marne. Plots of Pierres Martin & Beaux Monts in Damery.

GRAPE VARIETY

Blanc de Blancs

- 100% Chardonnay

TECHNICAL INFORMATION

- Vinification in enamelled and stainless steel vats, without looking for malolactic fermentation.
- Storage on lees: 120 months
- Draw: March 2011
- Disgorging: Nov 2021
- Dosage 4.8 g/litre

Alcohol level: 12%/Vol.

TASTING

To the eyes: Yellow gold color.

On the nose: end of a great elegance that reveals nuances of fruits like apricot, pineapple, pear and quince. Leave it a few minutes to warm up and air out. The nose then rises in power, the quince is candied to become jam.

On the palate: Mouth round and greedy, faithful to the nose with a nice aromatic complexity. Well structured, it will reach its peak in one or two years.

GOURMET PAIRING

Carpaccio de St Jacques with truffle. Vacherin with truffle.

CELLARING:

Storage potential: 5 to 7 years
Tasting temperature: 8 to 9°C.

