



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CLASSIQUES AMANDINE BLANC DE BLANCS

PUR CHARDONNAY

Born in 1997, Amandine is the fruit of a harmonious blend between the grapes of the Coteau du Vitryat and those of the Marne Valley.

TERROIR

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

SOILS - EXPOSURE

Marriage of chalky limestones from Val de Vière, Saint Lumier, Vitry en Perthois and clays, black marls and green marls

Exposure South Southeast

GRAPE VARIETY

- 100 % Chardonnay
- 20 % Reserve wine
- Harvest 2020
- Bottling 2021

TECHNICAL INFORMATION

- Vines intermixed with herbs and grasses
- Soil tillage under the rows
- Vinified in stainless steel without malolactic fermentation
- Aging on lees for 24 months
- Disgorging between 3 and 6 months prior to marketing
- Dosage 9.6g / litre
- Alcohol 12% vol.

TASTING

To the eye: clear light gold color with very fine bubbles.

On the nose : citrus fruit, floral and delicate, it unfurls with subtle notes of white flowers and fresh bread, then evolves towards more mineral variations

On the palate: supple and fresh, it offers a smooth mousse. Elegant fruity and softly acidic, the finish is a more tactile sensation with both the suppleness of the clays and the minerality of the chalk.

GOURMET PAIRINGS

Wild sea bass or sole with champagne sauce. Grilled langoustines. Oysters (Fines de Claires) As an aperitif.

AWARDS

DUSSERT-GERBER 2022 :

♥♥♥♥♥ COUP DE CŒUR

DECANTER WORLD WINE AWARDS
2022 - Silver medal

GAULT & MILLAU 2022 : 15/20

Le Point "Spécial champagnes" with
Jacques Dupont : 17/20

CELLARING

Will continue to evolve as temperature and aeration come into effect.
Storage potential: 3 – 5 years
Tasttemperature: 7-10°C

