



DEPUIS 1837

de VENOGE



BLANC DE BLANCS 2006

BLEND

100% Chardonnay

MATURITY

8 years in our cellars

Perpetuating the tradition of the House, the Blanc de Blancs 2006 is elaborated with Chardonnay from the same harvest. The best crus of the Côte des Blancs, as Avize or Cramant, are selected and blended with the Chardonnay of the Sézannais vineyards. Those ones, representing 20% of the blend, grant to the wine the complexity and the ripeness, typically characteristic of this vintage cuvée.

TASTING NOTE

The white golden hue, bright and luminous, welcomes light and fine bubbles. The well-balanced nose develops elegant fragrances of white flowers. The mouth is fresh, and makes you discover a powerful wine with white skinned fruits and lemon notes. A lovely final, the Blanc de Blancs 2006 can be served as an aperitif or during a dinner with fishes or seafood.

PRIZES

93 points Wine Spectator



Silver Medal – International Wine Challenge



WINE & DISHES



Sole of sand stuffed in morels



Fillet of sole and Scallops



Sea bass in the plancha and eggplant caviar