



GRAND BLANC DE BLANCS

2019 DISGORGEMENT

Dynamic, age-worthy cuvées delivering elegance, purity, freshness, fruit, precision and texture.

NO MALOLACTIC FERMENTATION

Exposes terroir and preserves sharp acidity, highlighting purity, freshness and fruit

LONGER THAN AVERAGE AGING

3-5 years on the lees provides complexity, richness naturally and requires less dosage



- GRAND CRU
- PREMIER CRU
- CHARDONNAY (CH)



PRESENTED IN GIFT BOX

VINEYARD SOURCES

- **Avize:** CH, vivacity, purity, length
- **Chouilly:** CH, richness, texture, depth
- **Cramant:** CH, aromatic complexity, salinity
- **Trépail:** CH, vivacity, density, length
- **Villers-Marmery:** CH, purity, mid-palate

TECHNICAL SPECIFICATIONS

COMPOSITION:

100% Chardonnay
80%-90% of blend from the 2015 vintage
10%-20% of blend from 2014 vintage

LOT NUMBERS:

L069 161 EIB, L179 162 EIB, L279 162 EIB

AGING:

Tirage (bottled) 2016
Disgorged 2019

ALCOHOL:

12%

TOTAL ACID:

Brut 6.2 g/L

DOSAGE:

Brut (6 g/L)



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