



MANO WINE SELECTION



CHAMPAGNE YVES DELPORTE

Champagne Yves Delporte is in Tours-sur-Marne, is located down by the Marne river and the Marne canal, which is below/south of the Montagne de Reims hill.

THE ESTATE :

It is a family business that has existed for more than 60 years and shares its expertise in vintage champagne with you. With more than 8 hectares of vines, our professionals offer you brut rosé champagne, brut and blanc de blanc.

THE SOIL :

The composition of the subsoil is mostly limestone. The outcropping sediments are also 75% limestone (chalk, marl and limestone proper). This type of subsoil promotes soil drainage and, in taste, the very particular minerality of certain Champagne wines.



Supple and round

Blending:

100 % Chardonnay

The Blanc de Blancs YVES DELPORTE Champagne is fine, elegant and very pleasant.

Made exclusively from white Chardonnay grapes, this champagne is characterized by remarkable aromas and great finesse.

Then freshness, suppleness and roundness, soft and fine flavours prolong the enchantment.

It is pale yellow coloured, with fine and persistent bubbles.

On the palate, it express all the power and the character of the Champagne.

The Blanc de Blancs YVES DELPORTE Champagne is the perfect wine for aperitif. But it also excels with fish cooked in creamy sauces.

Alcohol degree: 12°5

Dosage: Between 7 g / litre

Vintage 2015