

LES ORIGINELLES BLANC DE BLANCS GRAND CRU MILLÉSIMÉ BRUT

9 January 2020



BLENDING : 100% CHARDONNAY

AGEING PROCESS : 6 YEARS DOSAGE : LIQUOR AT 7 G/L

<https://champagnejulienchopin.com/en/blanc-de-blancs-grand-cru-2/>

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Blanc de Blancs Grand cru - Domaine Julien Chopin



Yellow-lemon color with green glints is intense and declares a mature and adult wine. The effervescence is soft and composed of small bubbles providing a light white string.



First nose confirms the visual sensation, melted butter, candied pomelo and cooked honey.

The flavour in the mouth is soft and accompanied by a subdued effervescence. In the mouth, the honey dominates and the freshness is balanced with just enough vinosity without heaviness.



Neither the effervescence, rather discreet, nor the dose, just perceptible will trouble this nature. At the end, this freshness reappears and also a good minerality and some notes of candied citrus fruit. The aromatic persistence is very interesting (8 seconds) and adds to the strained character of the wine.



Because of acidity and the minerality of the wine, it should be served with sea products. In order to accentuate the creamy texture and the mature aromas of the wine, choose creamy or butter sauces to accompany the dishes.