

AVENUE
TERROIR

ESTERLIN

BLANC DE BLANCS

THE STORY

In 1948, 3 families decided to gather their means of production to create one of the first cooperative winery in Champagne. Today, Esterlin gathers more than 200 winegrowers on a 230 acres vineyard, producing each vintage awarded champagnes. Always without malolactic fermentation to preserve the typical freshness of Champagne.

TASTING NOTES

The Blanc de Blancs develops its sparklingness with distinction, linking creamy texture and high intensity of flavors, carried by racy and saline matter. Notes of warm brioche, honey and ripe fruit form a generous mouthfeel of beautiful amplitude, enhanced by tangy, candied citrus finish

WINEMAKING

Blanc de Blancs is made without malolactic fermentation in order to preserve the freshness and complexity of the aromas.

DECANTER 2023

Ripe fruit character on the nose with nuances of nuts, toast and brioche. Smooth and polished mousse, long finish.

FOOD PAIRING

If not for a toast, Blanc de Blancs pairs perfectly with a mushroom soup, smoked salmon, tuna with tomato sauce, or a fruit dessert

GRAPE VARIETIES

100% Chardonnay

