



CHAMPAGNE

Christian Naudé

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Blanc de Blancs Millésime 2020



Terroir : Marne Valley
Clay-limestone soil

Grape Varieties : 100% chardonnay

Vinification : Manual harvest
Traditional wood press
Fermentation in a steel vat
100% wine of the year
Aging on must of at least 3 years
Disgorging dosage 7 g/l



Comments :

Nose : A rather fresh and aerial first nose of yellow fruits, which then opens to show a slight patina and Mirabelle pie side.

Mouth : The mouth feel is juicy, like a yellow peach with a freshness of pineapple and a menthol dash. It starts to show flavors of warm brioche, slightly candied citrus fruits and dried pineapple. The final note is full-bodied, like the flesh of a Mirabelle, structured, and make us salivate.

A beautiful Blanc de Blancs that plays between freshness and taste. Its juicy and intense character and its light maturity give it an invigorating side.



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