

*CUVÉE INÉDITE*

*Blanc de blancs Grand Cru - Mono Cru Verzy*

*Origin*

Cuvée Inédite is a single grape variety Champagne (100% Chardonnay) coming from Verzy, a village classified Grand Cru and located in the "Montagne de Reims"

*Characteristics  
of the Wine*

**Aspect:** Golden robe with fine bubbles thanks to the mineral touch of Chardonnay.

**Aroma:** Balanced and delicate white fruits.

**Taste:** The "terroir" of Verzy, traditionally known for the Pinot Noir, gives stronger aromas to the Chardonnay.

*Tasting recommendation*

This delicate Champagne may be enjoyed both as an aperitif and with good food at an optimum temperature of 9-11 °C. It may be kept for 3-5 years in a cool place (10-15°C) away from direct light.

*Vinification*

This exceptional Blanc de Blancs expresses all the generosity of the "terroir" classified Grand Cru and gives typical fruit aromas of the "Montagne de Reims"

The wines are very lightly filtered to respect their qualities. This Cuvée has aged for at least 3 years.

Disgorgement takes place a few weeks before dispatch in order to maximize the aromas obtained by contact with the "lies" (the dead yeasts and particles of grape which form into a natural sediment after the second fermentation in the bottle). The lies-contact also keeps the wine fresh.

*Reward*

**Gilbert & Gaillard 2014:**

90/100

**Guide des Vins 2013:**

92/100

