CHAMPAGNE Aspasie

BRUT BLANC DE BLANCS

COMPOSITION

Assemblage of a single cru, with reserve wines whose proportion may vary depending on the year.

GRAPE SELECTION

Chardonnay	100%

TASTING NOTES

Appearance : Bright, fluid, pale green with bright yellow highlights.

Nose : Clean and fresh with a hint of the sea. Notes of iodized limestone, acacia and lemon flowers.

Palate : The palate is clean and fresh and develops lemon acidity.

FOOD PAIRING WITH CHAMPAGNE

It is the ideal champagne for aperitif, with an iodine signature giving options for food with salty notes : raw salmon and drops of olive oil with yuzu, or green asparagus and tails of crayfish, gherkins or medium fresh Brillat-Savarin cheese.

SERVICE

Serve at a temperature of 9°C in a thin, curved glass.

PACKING

Demi-bouteille	375 ml
Bouteille	750 ml
Magnum	1500 ml

All our champagnes are vinified at low temperature (between 16°C and 18°C) in small volume tanks, followed by a light filtration to preserve the full aromatic delicacy of our wines.
Ageing: at least 3 years in our cellars to develop the best aromas.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.