



Perle Blanche



Technical characteristics :

Grape varieties : 100% Chardonnay – Blanc de Blancs

Dosage : 8 g/L

Reserve wine : 30%

Ageing in cellar : minimum 3 ans

Best served at a temperature of 8°C

Sight : Hearty bubbling with a light yellow colour and green tints.

Smell : The first smell is creamy with pastry aromas. With aeration, notes of bun and butter develop.

Taste : The taste is creamy, full-bodied with candied citrus (orange, lemon) and exotic fruits (pineapple, papaya). The final taste is structured and harmonious with notes of honey and beeswax.

Food pairing : A greedy Champagne to be served with your refined dishes as a smoked salmon or a scallop carpaccio.



CHAMPAGNE
MONT-HAUBAN