

# Bulles de Craie

Champagne Premier Cru



## *The terroir*

100% Chardonnay – Blend of our parcels of Villeneuve, Voipreux and Mesnil-sur-Oger

## *The vinification*

In thermoregulated tanks and malolactic fermentation achieved

Ageing on lees in vaulted cellar for 4 years

Harvest 2020 + 20% of reserve wines – Dosage 7 grams per litre

## *Tasting notes*

Eye: Pale color and glossy green hints

Nose: lemon and citrus aromas

Palate: freshness feeling with a balanced acidity.

The final tastes are lemon, iodine and bit chalky

## *The year 2020...*

The 2020 campaign was once again quite challenging for the vineyard. No or little frost but high heat will have caused scalding damage. Despite the heat and the impression of sunshine, the 2020 campaign emerges with relatively normal temperatures and insolation.

What will remain in memory is a drought that settled very early and lasted until September and a particular global economic context that led to harvest only part of the estimated agronomic yield.

## *Food and Champagne pairings*

A perfect Cuvée for apéritif, starter or « Petits Fours »