Champagne Batisse-Lancelot

Cuvée Chardonnay

100%

Gourmet, Expressive, Structured

An invitation to go back in time, to browse the countless vintages that make it up

Since 2017, perpetual reserve of our best 100% Chardonnay vintages.

This cuvée is distinguished by its gourmet intensity with notes of quince paste, acacia honey, a beautiful length in the mouth accompanied by its fine bubbles.

It is a champagne full of indulgence.

***Blend**: 100% Chardonnay*

***Tasting : To the eye** : Pale yellow colour, with effervescence and particularly fine and regular*

***Nose**: expressive nose with aromas of white flowers. We perceive gourmet notes of quince paste and acacia honey*

***Palate** : Has a beautiful acidity that hints at notes of dried fruit with a hint of almond on the finish.*

***Food and Champagne pairing**:*

***Vinification**: Blending since 2017 of several années de called Soléra "perpetual reserve". Each new year, 25% of new wines will be aged in oak barrels before joining the reserve.*

***Ageing in bottles**: 48 months minimum.*

***Dosage** : 7/8 g/l*

***Alcohol** : 12.5%*

To be enjoyed between 5 and 8 degrees.

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