

Champagne Batisse-Lancelot

Cuvée Chardonnay

100%

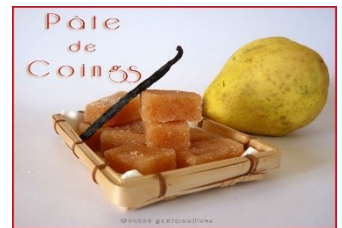
Gourmet, Expressive, Structured

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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