



# Carte Blanche

*Precision and Character*

*The remarkable successful assemblage of the three grape varieties*

## *Blend*

**Grape varieties :** 60% Pinot Meunier - 20% Pinot Noir - 20% Chardonnay  
**1/2 Taille and 2/3 Cuvée**

**Origin :** Vallée de la Marne - Marne Valley

**Base harvest 2016 :** 50%

**Reserved wines of 2015 and 2014 :** 50%

## *Vinification and Ageing*

Grapes harvested by hand at the moment of **perfect maturity**.

**Vinification :** - Entirely in **Foudres de Chêne** for 8 months.

- **Natural malolactic fermentation** in barrels.

**Ageing on lees :** 3 years minimum, more longer than required by the Appellation (15 months).

**Remuage :** hand shaking on wooden racks.

**Dosage (Brut) :** 7,8 grams per liter.

## *Tasting Notes*

This seductive and delicate Champagne will surprise you with its length on the palate and its high purity of taste.

Intense and complex on **the nose** with a wide range of aromas, including fruits (citrus and white fruit).

A very pleasant, rounded **attack**, with a lively finish offering hints of white peach and mirabelle.

## *Food-Champagne pairing*

The perfect champagne for the **aperitif and starters**.

The citrus and stone fruit notes of bush peaches mean it can pair with the most delicate foods : fish and seafood such as a clam chowder, and dishes made using white meat or poultry, such a creamed chicken.

« **Aux Foudres de Chêne** »

4 Rue des Pervenches

51700 Montigny-sous-Châtillon

Tél : 00 33 (0)3 26 58 35 18

@ : [champagne.charlier@wanadoo.fr](mailto:champagne.charlier@wanadoo.fr)

[www.champagne-charlier.com](http://www.champagne-charlier.com)



/champagnecharlier

