



CHAMPAGNE  
BERNARD REMY

## Champagne Blanc de Blancs

A marriage made in heaven - Chardonnay and Chalk  
have lived harmoniously together for many a year



From this alliance, citrus aromas come to life in the mouth  
and lie subtly on a pallet of white flowers.



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### Tasting

The brilliant, deep colour is adorned with multiple green reflections typical of «Pure Chardonnay».

The nose is lively, fresh and intense. Full and smooth on the palate, with citrus aromas dominating.

It reaches fullness in a creamy finale with slight buttery hints.

Blanc de Blancs can well accompany a fillet of veal or sole meunière.

### Blending

100 % Chardonnay.

### Ageing

3 years' ageing in cellars.

### Dosage

8g/l

### Bottling

Bottle of 750 ml.

### Awards and Medals\*



\*See all our awards on our website:  
[www.champagnebernardremy.com](http://www.champagnebernardremy.com)