



CHAMPAGNE CHÂTEAU DE BLIGNY

BLANC DE BLANCS



HISTORY

Château de Bligny is the only Château to benefit the «title» of Château in the Champagne Region as a Grower Producer. A unique estate with an unprecedented heritage of history and winemaking.

TERROIR

Côte des Bar . Aube . Village of Bligny

30 hectares and 8 plots outline the vineyard of the Château de Bligny.

Typicality : Hard climate, kimmeridgian limestone, steep slopes.

BLEND

100% Chardonnay

DOSAGE

8 g/l.

TASTING NOTES

Colour :

The dress is a sublime light gold

Nose :

A white fleshed seed fruit is distinguished by its stewed nature. Subtle spring notes then appear with a touch of salinity.

Palate :

The mouth is flowery and fruity, its flavors evoke frangipani, white fruits. The finish, noticeably turned towards caramelized peanuts, is structured.

RECOMMENDATIONS

Storage :

Enjoy preferably within 2 years.

Service temperature :

Between 8 and 10°C.

Pairings :

An ideal Champagne as an aperitif, with caramelized scallops.