



CHAMPAGNE CHÂTEAU DE BLIGNY

THÉO FABERGÉ X CHAMPAGNE CHÂTEAU DE BLIGNY CLOS DU CHATEAU - 6 CEPAGES - VINTAGE 2013

Theo Fabergé Creations and Champagne Château de Bligny created a historical partnership to present a unique collector's work of art :

THE CHAMPAGNE EGG CREATION.

A prestigious alliance between two worlds in tribute to Theo Fabergé's Centenary. This limited edition collaboration showcases the expertise of these two Houses and their respective commitment to excellence through the Champagne Egg Creation.

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 : Rigorous climate, kimmeridgian limestone, steep slopes.

LE CLOS

Le Clos . 0,89 Ha . 6000 bottles for each harvest

In 2004 , the Rapeneau Family decided to create the ultimate exception in Champagne : the only Clos as a Chateau in Champagne with the 6 varietals authorized by the appellation. The expression of the blend and the sublimation of this mono cru are the main aims of the birth of this rare bottle in Champagne.

www.champagnechateaubligny.com

Drink responsibly



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2013 THE SEASONS

A mild but long and rainy winter, then a cool and wet spring delayed the harvest, which was particularly late. A vintage that shows the importance of the symbiosis between human talent and nature.

BLEND

1/6 Chardonnay - 1/6 Pinot Noir - 1/6 Pinot Meunier.
1/6 Arbane (for its vivacity and aromatic power).
1/6 Pinot Blanc (for its clarity and shiny).
1/6 Petit Meslier (for the aromas of lime and violet).

DOSAGE

Brut Nature - Zero Dosage.

TASTING NOTES

Colour:

The colour is a deep gold.

Nose:

With a clear expression, the fruit appears to be dusted with a film of nuts: pecans. With aeration develops a strong complexity towards smoked salt, fine chalk, which brings to the fore the fruit but also the terroir.

Palate:

A solar power is felt while the tannic sensation is noble, it presents a distinguished sap which directs the finish towards pretty mouthwatering bitters.

PAIRING

Perfect with a beef and lobster breaded with almonds and pine nuts.

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