

## **Massing Blanc de Blanc “Grand Cru”**

### **Assemblage:**

Chardonnay: 100% Grand Cru from the villages of Avize, Oger, Cramant

### **Winemaking:**

Traditional Champagne pressing

Static settling (12 ° C during 24 Hours)

Alcoholic fermentation (18 ° C)

Malolactic fermentation carried out

Ageing on lees in stainless steel tanks during 6 months

Aging on slats for a minimum of 36 months

Dosage: 8 g/liter

### **Tasting:**

A pale gold hue with highlights. Abundant, fine bubbles with silky mousse. Powerful nose of ripe citrus, white flowers, vanilla and brioche.

An elegant and structured presence on the palate with a fresh, lingering finish.

It is the champagne of your spontaneous moments, but primarily as a *vin de gastronomique*.