



CHAMPAGNE A.D. COUTELAS

DEPUIS 1809



Eloge BRUT blanc de blancs 1^{er} Cru - 2018

BLENDING



■ 100% Chardonnay
Blanc de Blancs en 1^{er} cru
Vines over 40 years old.

WINEMAKING TECHNIQUES

The Eloge Blanc de Blancs cuvée spends over 48 months ageing on laths so it has a strong character but the malolactic fermentation process makes it surprisingly delicate and earthy.

ANALYTICAL FEATURES

7g/l sugar dosage

TASTING

A Blanc de Blancs' signature golden robe with green glints, smooth bubbles and frothy foam.

A mouth-watering first impression with floral notes that move into rich white fruit aromas.

An honest and full-bodied wine with the buttery and brioche aromas that Chardonnay is famous for. Long and lingering finish.

WINE AND FOOD PAIRINGS

This cuvée is a beautiful and rich apéritif and the perfect match for delicately cooked seafood such as scallops with notes of dill and vanilla, a light foam sauce, steamed prawns, cooked oysters with finely-chopped vegetables or a crayfish carpaccio.

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