PAGE BLANCHE

The year 2016 was marked by a cold, wet winter followed by a hot, dry summer punctuated by thunderstorms. Maturity set in gradually after mid-August, leading to the latest harvest of the last decade on 20 September.
This remarkable balance has enabled us to produce a great vintage.

This Blanc de Blancs, with its great freshness, finesse and elegant precision, will pair beautifully with fish, shellfish or sushi.

Vintage 2016

Bottling : 28 April 2017

Disgorging : March 2025

Blend : 100% Chardonnay,
20% aged in oak barrels

Terroir: Verzenay, Grand Cru

Soil: Clay-limestone

Plots: Sous-pisse Renard, Les Rochelles

Average age of the vines: 50 years

Dosage: 0 g/l, Brut Nature

TASTING

Colour: Green gold with silvery highlights.
Nose: Very pure, with precise citrus notes.
Palate:Energetic, tense and refined. It is long and sapid. There are also citrus aromas and notes of white peach.