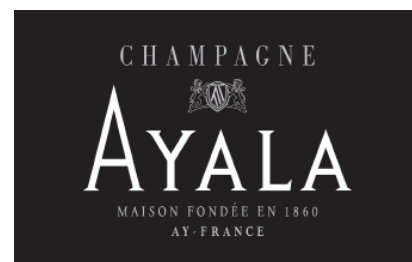


AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

LE BLANC DE BLANCS



DETAILS OF PRODUCTION

Le Blanc de Blancs is produced in small quantities in exceptional years only and fully expresses the superb calibre of great Chardonnay from the best crus of the Côte des Blancs. After 6 years ageing in our cellars, remarkable minerality and low dosage make this an outstanding wine that can accompany a variety of flavoursome dishes including poultry and fish, or be served on its own to celebrate a special occasion. The Essence of Chardonnay from an Exceptional Vintage Year.

TASTING NOTES

Bright, pale yellow, with white gold glints and a very fine bubble. The nose is delicate, but still very expressive with wonderful aromatic freshness with notes of pomelo, white fruits, lime tree, frangipani flowers, and delicate hints of pineapple and ginger. This wine is striking, yet voluptuous and vibrant, showing a silky texture with a lively edge, and finishing with a balanced bittersweet flavour. It releases notes of passion fruits, citrus fruit, ripe white fruit such as vine peaches, and subtle notes of acacia honey that bring a velvety sensation. The long finish is tightly wound on the pure line of characteristic chalky minerality for which the Côte des Blancs is famous.

HOW TO SERVE

Le Blanc de Blancs 2013 is a great epicurian apéritif on its own, but will also pair beautifully with seared sea scallops with preserved Meyer lemon or with a turbot fillet with a seaweed-infused beurre blanc sauce.

VINTAGE 2013
STYLE Champagne
BLEND OF GRAPES 100% Chardonnay
WINEMAKER Caroline Latrive
ALCOHOL 12%
RESIDUAL SUGAR 6g/l

