



CHAMPAGNE

*Christian Naudé*

À CHARLY-SUR-MARNE

CHAMPAGNE

*Blanc de Blancs Millésime 2018*



**Terroir :** Marne Valley  
Clay-limestone soil

**Grape Varieties :** 100% chardonnay

**Vinification :** Manual harvest  
Traditional wood press  
Fermentation in a steel vat  
100% wine of the year  
Ageing on must of at least 3 years  
Disgorging dosage 7 g/l



**Comments :**

**Nose :** A rather fresh and aerial first nose of yellow fruits, which then opens to show a slight patina and Mirabelle pie side.

**Mouth :** The mouth feel is juicy, like a yellow peach with a freshness of pineapple and a menthol dash. It starts to show flavors of warm brioche, slightly candied citrus fruits and dried pineapple. The final note is full-bodied, like the flesh of a Mirabelle, structured, and make us salivate.

A beautiful Blanc de Blancs that plays between freshness and taste. Its juicy and intense character and its light maturity give it an invigorating side.



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