

Réserve Blanc de Blanc Brut VMQ

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CDFBLA	Charles de Fère	France	Reims
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay, Ugni Blanc, Colombar, Chenin	12%	No	Cork



Background

Charles de Fère was started near Reims in 1980 by Jean-Louis Denois who came from a long-established family of champagne growers. The base wines are carefully sourced throughout France, including from the Loire and Burgundy, to create high quality, elegant sparkling wines made using the traditional method.

Winemaking

The Réserve Blanc de Blancs is made using a blend of Chardonnay, Ugni Blanc, Colombar and Chenin to create an elegant style of sparkling wine that has been aged 12 months in the bottle on the lees.

Tasting & Pairing

Crisp and clean with citrus fruit and hints of green apple and brioche.

An elegant apertif with canapés.

Sustainability & Extra Information

n/a