



CHAMPAGNE RÉDEMPTEUR

Cuvée Rédempteur BLANC DE BLANCS BRUT

TECHNICAL CHARACTERISTICS

100% Chardonnay
Between 10 to 12 months in oak barrel and ageing in cellar

TASTING

VISUAL ASPECT : Yellow gold shimmering with dark yellow green hints

NOSE : Notes of jasmine, gilly flower, poppy and orchard fruits.
The ventilation reveals notes of lemon zests, lemongrass, evolving towards toasted almonds, liquor ice, candied white fruits scents and emphasized by hints of peppermint.

PALATE : The palate is fresh. It develops a fruity and pulpy substance backed up by a fresh, citrus and delicate acidity. The well-balanced combination given by a careful amount of sugar allows us to appreciate a fresh and delicious flavor, a gentle saline, peppery and flavored final taste.

The Champagne Blanc de Blanc is fresh, seductive and ideal for friendly moments and meaty dishes.

Tasting temperature: between 9 and 14C

FOOD AND WINE PAIRING

Salmon and tuna sushi
Carpaccio scallops with olive oil
Ash coated goats' cheese
Lemon cream tiramisu with Mascarpone



« Desir of love
And freshness. . . »



Coup de ♥
Guide Véron
2017



★ ★ ★
1001 Dégustations
2019