

CHAMPAGNE



Comtesse
GÉRIN



BRUT BLANC DE BLANC
GRAND CRU
EXTRA BRUT

BLEND

100% Chardonnay
Sourced from Côte des Blancs wonderful terroir, this Chouilly monocru give emotion through its persistence and harmony.

TASTING

A subtle nose dominated by white fruits such as citrus fruits, pear and flowers such as honeysuckle. A palette of aromas giving all its elegance to this Champagne.

The chalk terroir on the hillside, facing south, brings a characteristic minerality of « Grands Crus ».

With a creamy texture and good acidity, this perfectly balanced cuvée requires a low dosage.

ACCORD

Carpaccio of scallops, shavings of foie gras, mango dressing.

Serve at a temperature of 11°C