

GR

G. RICHOMME

CHAMPAGNE

LA FUSIONNELLE

Blanc de Blancs – Brut



Fusion, both literally and figuratively speaking. That of grapes, from solid berries to liquid juice. On the other hand, a combination which is intimately tied to the blend of various Chardonnay wines. No matter when you taste it, this Blanc de Blancs will unveil its finesse, freshness and delicacy.

BLENDING AND WINEMAKING

- Grape Variety : 100% Chardonnay
- Tête de cuvée : 60% 2015 harvest and 40% 2013 – 2014 reserve wines
- Terroir : Barbonne-Fayel
- Temperature-controlled stainless steel vat
- Bottling : 2016
- Dosage : 6 g/l
- Drinking Temperature : between 6°C and 8°C

La Fusionnelle boasts a beautiful yellow colour with lime tree tints, releases fine bubbles and a tight, compact mousse.

Fragrances of lime tree blossom, verbena and hawthorn transport us to the semantic field of vegetation. Its bouquet is vegetal, delicate, elegant and full of finesse and lets delicately smoked notes of bread, warm stones and iodine have the upper hand in creating a hushed and subtle universe.

Hints of meringue and hazelnut together with milky notes underline the olfactory universe of this Blanc de Blancs which flows over the tongue in a nice and fluid way.

Vegetal and floral notes, hints of hazelnut and nascent toast unveil its chalky minerality.

FOOD AND WINE PAIRING

- Scallop carpaccio
- Stew of monkfish with mint and rhubarb sorbet

AVAILABLE BOTTLING AND DOSAGES

Half bottle (37,5 cl) - Brut

Bottle (75 cl) - Brut

Magnum (1,5 l) - Brut

Jeroboam (3 l) - Brut