

GR

G. RICHOMME

CHAMPAGNE

LE CHEVRONNÉ

Blanc de Blancs – Brut

Vintage – Selected Plots



Two plots of vine - Les Petis Macrets and Les Maillons - are interleaved in such a way that they unite the best grapes of G. Richomme vineyards of an exceptional year. Experienced Blanc de Blancs, this vintage unveils an elegant bouquet together with a surprising freshness and generosity on the palate.

BLENDING AND WINEMAKING

- Grape Variety : 100 % Chardonnay
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- Vintage 2016
- Terroir : Barbonne-Fayel
- Plots : Les Petits Macrets et les Maillons
- Temperature-controlled stainless steel vat
- Bottling : 2017
- Dosage : 6 g / l
- Drinking Temperature : between 6° and 8°

Placed on top of a beautiful yellow robe with green and gold tints, its mousse looks generous and its ring is pretty, stable and tight.

Elegant on the nose, the finesse of the Chardonnay is true to its reputation as an enticing grape variety. The initial smoky notes evolve into a roasted universe, ending with a spicy dimension, revealing cloves and Sichuan pepper.

Smooth to drink, it opens with notes of chocolate-orange candy and black fruit jelly. Then, the garrigue world sets in with its flavors of thyme and rosemary. Sultanas, gingerbread and fresh honey complete the aromas of this wine, whose delicate complexity takes us on a journey of refinement and sophistication.

FOOD AND WINE PAIRING

- San Daniele ham, beef carpaccio, swiss dried beef, morel puree
- pork cheek with citrus sauce, baked oysters

AVAILABLE BOTTLING AND DOSAGES

Bottle (75 cl) – Brut