

DEPUIS



1920

CHEVALIER

BLANC DE BLANCS BRUT



Grape varieties

Selection of best base wines among the various Blanc de Blancs grape varieties blended according to the vintage characteristics to obtain the best expression of the signature of the Maison Chevalier.

Winemaking

Natural fermentation in VAT with an ageing of 3 months.

Tasting notes

Pale golden colour supported by a pretty bubbles. Expressive and fruity nose with aromas of fruits with white flesh such as peach and pear with a subtle floral note. Lively attack and elegant, fresh and light palate.

Food and wine pairing

As an aperitif or during a meal with seafood and white meat.

Serving temperature

Between 6° and 8° C.

Other information

Alcohol : 11,5 % vol.

Dosage : 8 g/l.

Sparkling Wine

Produced in France