

# Les Vignes Dieu

## BLANC DE BLANCS - MILLÉSIME 2008

### BLENDING

100% Chardonnay, single parcel planted in 1962

### TERROIR

“**Les vignes-dieu**” (vines of god) is one of the best lieu-dit of Coulommès-la-Montagne, on the south facing part of the village’s vineyard.

- Sandy/clay soil, well drained and quite shallow; presence of little pebbles from the alteration of the calcareous bedrock

### VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- Selection of the first juices only (cuvée)
- Vinification done 50% in oak barrel, 50% in small vat
- Aging on lies of 7 month, with regular stirring until the bottling for the barrel part
- Malolactic fermentation done
- No filtration, minimal use of sulfites (under 40 mg/L)
- Aging in bottle of 6 years
- Dosage: 6 to 8 g/l, traditional liqueur

### WINE CHARACTERISTICS

Airy and discrete at first, the nose progressively develops a complex aromatic range, with notes of white flowers, pear and acacia honey. The attack shows a great tonicity with citrus, leading to a chiseled and deep texture in mouth. The ending sensation flourishes on crispy white fruits, butter pastry characters and a creamy, delicate effervescence.

### PAIRING

Scallops with saffron or stuffed with truffles, trout in almond, matured pressed paste cheese

