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# Blanc de Blancs

**GRAND CRU 2010**

Extra Brut

**FALSTAFF CHAMPAGNE**

Trophy 2018



**HUON HOOKE**

The Real Review



**BERLIN WINE**

Trophy 2019



**Outstanding Grand Cru using  
the best grapes from the villages  
of Oger and Mesnil sur Oger**

**GRAPE VARIETY**

100% Chardonnay.

**TERROIRS / VINEYARDS**

Oger and Mesnil sur Oger.

**VINIFICATION**

2010 harvest.

Grapes are harvested manually, only first press out of three is used for this wine. Vinification in steel tanks with malolactic fermentation; each terroir is vinified separately before blending.

Fermentation at low temperatures (12-13°C), chilled and filtered through diatomite (Kieselguhr).

Dosage: Extra-Brut 4 g/L.  
12.5% Alc./Vol.

**AGING**

Bottling date: 02/03/2011,  
Aged *sur lattes* in our cellars  
for at least 6 years.

**IDEAL DRINKING PERIOD**

Within 5 years after disgorgement

**TASTING NOTES**

An extremely refined Champagne with a dry firm structure, elegant bubbles and a fragrant nose. Notes of lime tree, verbena and citrus flavors; subtle balance between mineral notes and complex aromas. Powerful in the mouth, creamy with a long finish. As aperitif or all along a meal; good match also with soft cheeses like Camembert.

**PACKAGING**

Case of 6 bottles; bottles of 75 cl

**BOLL & CIE**  
CHAMPAGNE