

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU

Maison Familiale depuis 1901

BLANC DE BLANCS

WINEMAKING

Terroir:

Montagne de Reims

Blend:

100% Chardonnay

Dosage:

10 g/l

TASTING NOTES

Appearance: A pale golden robe.

Nose: The nose is refined, dominated by exotic fruits such as pineapple and lychee, supported by delicate accents of pastry cream and brioche.

Palate: Fresh and vibrant, with impressive complexity where minerality combines with notes of caramelized pineapple, extending into a balanced and persistent finish.

SERVING TEMPERATURE

Between 8° and 10°C.

PAIRING

Pairs well as an aperitif, or with citrus-marinated scallop carpaccio.

