



GRAND CHARDONNAY



BEAUMONT DES CRAYÈRES
CHAMPAGNE

GRAND CHARDONNAY

BRUT

*Rich, elegant
and floral*



Pale yellow color with golden tints
and elegant fine bubbles.



The expressive nose is floral,
refreshing and dominated by notes of riped
peach and apricot which give way to fleeting
waves of roasted almonds and caramel.



The palate is smooth, light and well balanced
with delectable notes of crème brûlée,
vanilla and plump yellow fruit.

Delicate spicy notes
linger on the generous finish.



ASSEMBLAGE

Blanc de Blancs,
100% Chardonnay.

VINIFICATION

100% first press juices,
Dosage : 7g/l,
Ageing : minimum
3 years.



PAIRING SUGGESTIONS

Enjoy served with a dish of baked trout
with flaked almonds and a parsnip purée.



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