

## FLEUR BLANCHE

VINTAGE 2019 COMPOSITION N°4

Pure, fresh and floral

Luminous golden robe with elegant bubbles.



Expressive nose opening with floral notes of white flowers, grapefruit and citrus, underlined by aromas of bergamot and a touch of minerality.



On the palate, The fresh attack is well-structured, with citrus notes and a good length.

Lovely and tense finish, on aromas of pomelo.

## PAIRING SUGGESTIONS

To enjoy with prawn tempura, scallops in a crème fraîche sauce with basmati rice, or salmon chirashi.



## BLENDING VINIFICATION

Vintage 2019, Blanc de Blancs, 100% Chardonnay. 100% «Coeur de cuvée» <sup>(highest quality first press juices)</sup> Dosage: 4g/L - Extra-Brut Ageing: 5 years.

OF THE 6 COMPOSITIONS CREATED BY OUR CELLAR MASTER, COMPOSITION NO. 4 WAS SELECTED AS IT PERFECTLY MATCHES THE BEAUMONT DES CRAYÈRES STYLE OF WINE.

