



CHAMPAGNE
Charles Heston



**SÉLECTION CHARDONNAY
BLANC DE BLANCS**
Generosity & Subtlety

Cuvée Sélection Chardonnay is a blend of 100% Chardonnay from different villages in the Massif de Saint Thierry. Vinified in vat and oak barrels selected from the Pouillon forest, it reveals grace and freshness with subtle woody notes.

WINEMAKING

Hand-harvested

Alcoholic fermentation in temperature-controlled stainless steel vats and oak barrels selected from the Pouillon forest

Malolactic fermentation

Dosage 6 g/l

Aging: 24 months minimum on lath in our cellars

TASTING NOTES

With its pale yellow hue and white gold highlights, this champagne reveals an effervescence of fine and dynamic bubbles. White flowers and citrus fruits first appear on the nose, followed by ripe fruits with brioche and honey aromas. A lively attack on the palate recaptures the promise of the generosity perceived on the nose. The right balance of dosage preserves the acidity and freshness of this wine, giving it a tangy finish with an exceptional salinity.

« THIS CHARDONNAY IS REACHING ITS FULLNESS,
THE COMPLEXITY SUBLIMATING THE FRESHNESS AND VIVACITY »



With its intensity and subtlety, it goes well with a whole grilled sea bass, or a ripened cheese such as Parmesan.

CAVEAU DE VENTE - BAR À CHAMPAGNE

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