



True Terroir Ltd.

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CUVÉE VENDEMAIRE 1ER CRU BRUT - BLANC DE BLANCS - DOYARD CHAMPAGNE

Territory:

This wine is primarily from Vertus 1er Cru, along with parcels in Le Mesnil-sur-Oger Grand Cru, Oger Grand Cru, Avize Grand Cru, and Cramant Grand Cru

The vines are approximately 45+ years old and flourish in a clay and limestone terroir.

Winemaking:

Using organic methods, this wine is a blend of 100% Chardonnay, 30% from 2018 and 20% from 2017. It is fermented with indigenous yeast, with 15% of the wine undergoing malolactic fermentation. The fermentation and ageing process occurs in 60% stainless steel and 40% used 228-litre barrels. The wine spends 48 months ageing on the lees.

Tasting Notes:

This wine is delicate and nutty, with a razor-sharp focus and perfect grace, making it an exceptional Blanc de Blancs for those who prefer a drier and less rich style. It features mingling aromas of peach, white flowers, green apple, nutmeg, and toasted almonds. Medium to full-bodied, it is fleshy and enveloping, with a vinous profile, vibrant acidity, and a fine, long finish.

Style

Complex White

Producer

Doyard Champagne

Category

Sparkling



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Country	France
Region	Champagne, Cote de Blancs
Grape Variety	Chardonnay
Vintage	No Vintage
Barrel	48 Months
Alcohol Content	12%
Organic & Biodynamic	Yes
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Crudites, Mushrooms, Risotto, Seafood, Veal, Vegetable Dishes, Oysters, Raw Seafood