

CUVEE VENDEMIAIRE 1ER CRU BRUT - BLANC DE BLANCS- CÔTE DE BLANCS AOC - DOYARD CHAMPAGNE

Vinification: A non-vintage wine showcases the nuances of the Vertus 1er Cru, complemented by exquisite plots in esteemed Grand Crus. Crafted from 100% Chardonnay, it artfully blends wines from various vintages, with the oldest being 2017. The vines, aged over 45 years, thrive in a unique clay and limestone terroir. Employing organic viticulture practices, indigenous yeasts drive fermentation, with a portion undergoing malolactic fermentation. The maturation process spans an impressive 48 months on the lees, with the wine elegantly matured in a mix of stainless steel and used barrels, yielding a refined taste with a subtle dosage.
Tasting Note: A Blanc de Blancs is an exquisite balance of elegance and complexity, presenting a delicate, dry profile with vibrant acidity. Its refined aromas of peach, white flowers, and toasted almonds intertwine with nuances of minerality and hazelnut. With a creamy mousse and a long, graceful finish, it captivates with rich fruit notes and a sophisticated, layered character.

Style	Complex White
Producer	Doyard Champagne
Category	Sparkling, White
Country	France
Region	Champagne, Cote de Blancs
Appellation	Champagne Aoc, Côte des Blancs Aoc
Grape Variety	Chardonnay
Vintage	No Vintage
Barrel	48 Months
Alcohol Content	12%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Crudites, Mushrooms, Risotto, Seafood, Veal, Vegetable Dishes, Oysters, Raw Seafood