



UNION
CHAMPAGNE

BLANC DE BLANCS Grand Cru Non-Vintage Brut

BOTTLING



Alcohol (° GL)	12,70
Total acidity (g/l of H ₂ SO ₄)	3,95
Total sulphur dioxide (mg/l)	55
pH	3,07
Malolactic fermentation	Yes

TECHNICAL SPECIFICATIONS



Blend :	100% Chardonnay
Dosage :	8g/L
Base wine :	2017, 56,7% de vins de réserve
Racking :	2018

TASTING NOTES



Bright hue, green reflections



First nose of citrus, mandarin orange, lemon. Fleshy fresh fruit on the second nose (white peach, nectarine). A charm for the nostrils.



Straightforward attack; which ends with an austere finish, that will undoubtedly soften with age.



Appetizers, fish

RECOLLECTIONS



2017, a complicated vintage where Chardonnay was king!
After a rather classic viticultural season, the end of the race became very chaotic with a hot and humid month of August leading to a significant deterioration of the health of Pinot in certain areas. Thanks to sorting, the most beautiful grapes were fortunately saved. The Chardonnay reveals a great power.