



UNION
CHAMPAGNE

BLANC DE BLANCS 2015 Vintage



BOTTLING



75cl 150cl

Alcohol (% vol.)	12,9
Total acidity (g/l of H ₂ SO ₄)	4,15
Total sulphur dioxide (mg/l)	38
pH	3,05
Malolactic fermentation	Partial

TECHNICAL SPECIFICATIONS

Blend:	100% Chardonnay
Dosage :	8g/l
Base wine :	2015 vintage, of which 15% without malolactic fermentation
Racking :	2016

TASTING NOTES



Clear, pale yellow colour with silver reflections.



Subtle nose of white flowers, almonds, oranges, and apricots. Lightly toasted, buttery notes. Aromas that will intensify with a little restraint over time.



Frank attack and well-balanced palate. Opens with full-bodied citrus fruits (clementines, oranges) and a very light base of vanilla that reflects the delicateness of the nose. A sustained, acidic foundation with a good length.



Crustaceans, shellfish, and fish. Crunchy spring vegetables sauteed with sea salt.

RECOLLECTIONS



This vintage raised the question. Would it be as exceptional as the 1947 vintage? A hot, dry, sunny summer gave the grapes optimal conditions for ripening. Up until harvest, cool temperatures and impressive rainfalls alternated with dry periods. Harvest took place at the beginning of September.

2015 is certainly a great, exceptional year.
It's a wine with body.