



CHAMPAGNE

L'INSTANT BLANC

This cuvée is rare and unusual. The Chardonnay expresses itself alone in a very particular and exceptional way, by being grown on prestigious terroirs traditionally dedicated to Pinot Noir. It is indeed a Blanc de Blancs, as the whiteness and purity of its label suggest.

Freshness & Delicacy

Robe

This champagne has a beautiful mousse, with a luminous pale yellow colour with light green highlights.

Nose

The nose suggests a fresh, delicate cuvée. It reveals notes of yellow fruit (peach, apricot), sweet almond and flowers (hawthorn), as well as spices (cinnamon, vanilla).

Mouth-feel

On the palate, the attack is clean and lively. The wine lingers on aromas of citrus fruit (orange, grapefruit), followed by notes of candied fruit. The finish is long and light, with aromas of marzipan and aniseed.

Terroir	Bouzy and Ambonnay (from Montagne de Reims)
Grape-varieties	100% Chardonnay
Years	2018 (66%) + 2017 (34%)
Vinification	In tank, malolactic fermentation
Bottling	24 May 2019
Dosage	brut - around 5g/l

Available in : Bottle

Tasting

This 100% Chardonnay champagne is perfect as an aperitif, but will also go wonderfully well with seafood-based starters (white fish, scallop carpaccio, etc.).

Awards

- Gold Medal and jury's favourite : Feminalise 2024 (worldwide competition where only women judge)
- Gold Medal : Vinalies Internationales 2024 (by the Oenologists of France)
- Bronze Medal : Concours des Vignerons Indépendants 2024

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