

## tange-gérard *blanc de blancs*

The Blanc de Blancs is a 100% Chardonnay champagne from 2014. This kind of wine has made the Côte des Blancs known worldwide for its fresh and elegant champagnes.

**Base year: 2014**

**Dosage: 6 g/l**

### The vineyards

**Grapes:** 100% Chardonnay grapes from vineyards around Vertus and our villages.

**2014:** We think of 2014 as a classic year in Champagne. Just with more of it all. A particularly warm spring followed by an incredibly wet and cold summer for two months. The cold temperatures certainly helped in keeping the development of disease under control. Only in September, the sun was finally back with a warm and very dry period, that allowed the grapes to mature in healthy conditions. They were of a considerable size due to excellent quality.

### In the winery

**Vinification:** 8.000 kilos pressed with stems and skin in Coquard horizontal presses as is the tradition. The vinification takes place in steel tanks. The malolactic fermentation is blocked to allow the future vintage champagne a slow development to keep its wonderful freshness longer.

**Assembling:** When the wines are stable, our committee of winegrowers will decide which wines fit the idea of the Blanc de Blancs the best. No reserve wines are used.

**Aging:** As a future vintage champagne, the bottled wine will spend at least 3 years on the lees in the cellars at a constant temperature around 12 degrees Celsius. However, the Blanc de Blancs will usually stay 5 years or more which will add to its complexity. The dosage will be adjusted at the time of disgorgement.

### The fun

**Tasting:** The Blanc de Blancs 2014 presented the full combination of flavors from different stages of its elaboration: layers of flowers and fruits from the grapes, toast and brioche notes from the fermentations and finally sweetness brought by the time spent in the cave. Now nicely maturing with more notes of brioche and nuts showing up in the mix of flavors and a pleasant aftertaste in the mouth.

**Matching:** This champagne is a pleasant glass on its own, but it works wonders at the table as well. Great with seafood and different white fishes with accompaniments that match the freshness as well as the natural sweetness that characterizes this champagne, no matter the year.

**Serving:** As a vintage of some age, the Blanc de Blancs is at its best between 10 and 12 degrees Celsius in a not too narrow glass of some height to allow the scents of the champagne to express themselves more and to let you enjoy the train of bubbles fully.

**Storing:** The champagne has some years of age in the bottle already. It may develop some more years in an adequate cellar or wine fridge.