

## tange-gérard *blanc de blancs*

The Blanc de Blancs is a 100% Chardonnay champagne from 2015. This kind of wine has made the Côte des Blancs known worldwide for its fresh and elegant champagnes.

**Vintage: 2015**

**Dosage: 5 g/l**

### **The vineyards**

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

**2015:** The first in a series of “warm” years with a lot of sun and very little rain during the growth season. Abundant amounts of rain in the autumn and winter of 2014 counterbalanced the dry summer with no rain for 10 weeks to some extent. However, the yields remained low, the grapes could not put on much weight with little rain. Very mature and healthy grapes of quite low acidity were other general characteristics of this warm year.

### **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 to develop slowly 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 presents the full combination of flavors from the different stages of the elaboration of champagne: layers of flowers and fruits from the grapes, toast and brioche notes from the fermentations and finally nuts and sweetness brought by time in the caves. This vintage showed maturity with notes of hazel nuts and cooked fruits from an early stage. Less lemony and more rounded with a nice balance between body and acidity.

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

**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.