

tange-gérard *blanc de blancs*

The Blanc de Blancs is a 100% Chardonnay champagne from 2016. This kind of wine has made the Côte des Blancs known worldwide for its fresh and elegant champagnes.

Vintage: 2016
Dosage: 6,5 g/l

The vineyards

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

2016: The year of all the plagues - frost, hail, disease, heat damage and lots of rain - and a classic demonstration of the Champagne miracle of margins. These abundant amounts of rain were followed by abundantly warm temperatures. Those grapes that were not grilled stayed small until a final shower made them put on weight. Luckily, temperatures stayed where they did not compromise the health of the grapes. The crucial balance between acidity and sugars turned out excellent to leave us yet another specimen of the Blanc de Blancs family of vintages.

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.