

fact sheet

# tange-gérard

## *blanc de blancs*

The Blanc de Blancs is a 100% Chardonnay champagne from 2013. It is the kind of wine that has made the Côte des Blancs known worldwide for fresh and elegant champagnes.

**Base year:** 2013

**Dosage:** 6 g/l



CHAMPAGNE  
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## The vineyards

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

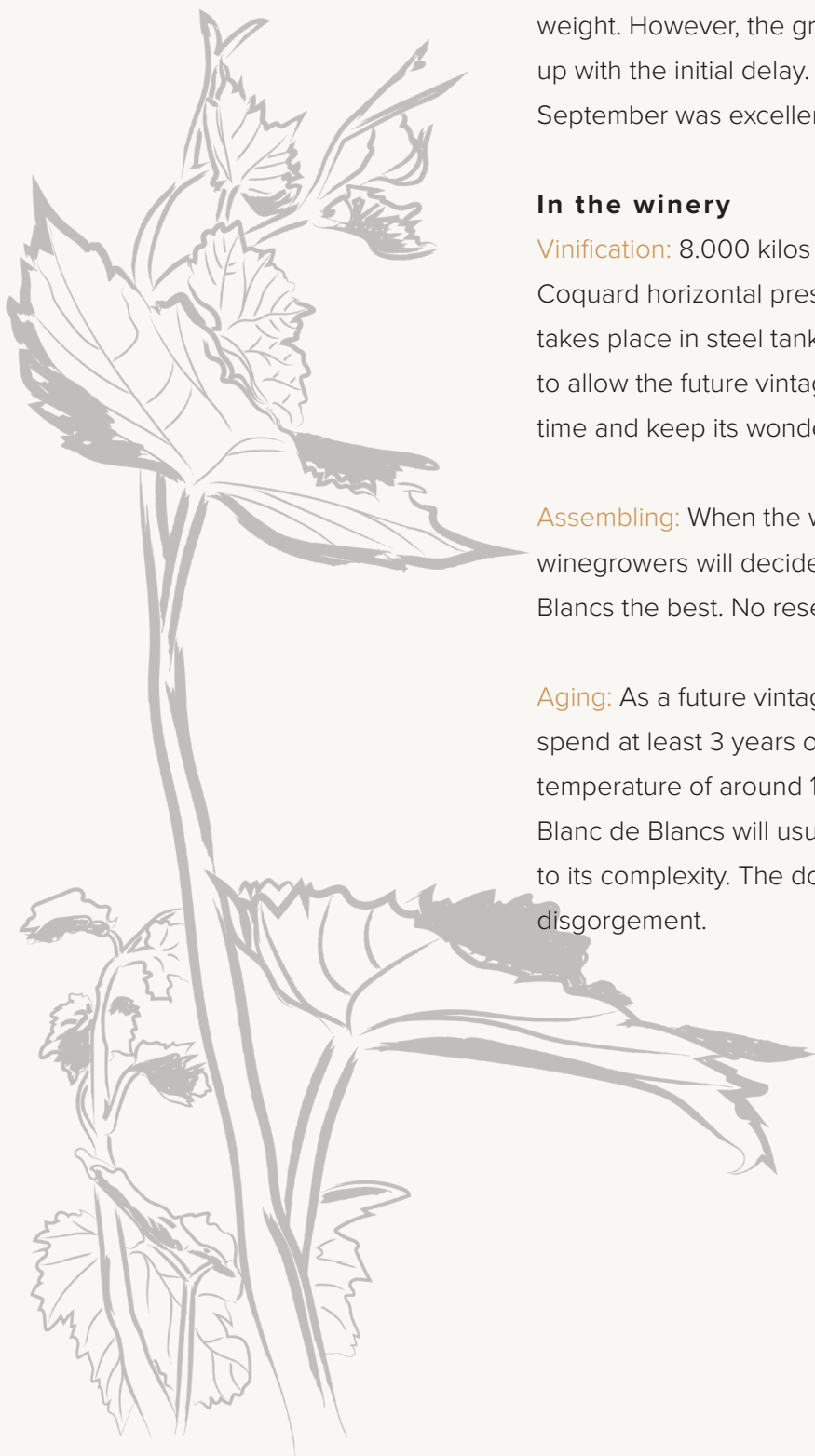
**2013** was a very late year with flowering in early July due to cold weather. Two months of warm weather with lots of sun from mid-July with a bit of rain in September enabled the grapes to put on weight. However, the grapes remained small and never caught up with the initial delay. The quality of this harvest in the end of September was excellent.

## In the winery

**Vinification:** 8.000 kilos are 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 over time and 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 of around 12 degrees Centigrade. 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 fresh fruit, toast and brioche notes from the fermentations and finally nuts and sweetness brought by time in the caves. The sharp lemony acids of the initial wine have developed into a harmonious pure chardonnay champagne.

**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 as well as the natural sweetness that characterizes this champagne, no matter the year. Seafood will always match.

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

## The future

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

## Contact us

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