



# Perle Blanche



## Technical characteristics :

Grape varieties : 100% Chardonnay – Blanc de Blancs

Dosage : 8 g/L

Reserve wine : 30%

Ageing in cellar : minimum 3 ans

Best served at a temperature of 8°C

**Sight :** Hearty bubbling with a light yellow colour and green tints.

**Smell :** The first smell is creamy with pastry aromas. With aeration, notes of bun and butter develop.

**Taste :** The taste is creamy, full-bodied with candied citrus (orange, lemon) and exotic fruits (pineapple, papaya). The final taste is structured and harmonious with notes of honey and beeswax.

**Food pairing :** A greedy Champagne to be served with your refined dishes as a smoked salmon or a scallop carpaccio.



CHAMPAGNE  
MONT-HAUBAN