

C H A M P A G N E



C U V É E G A B R I E L



BLANC DE BLANCS (100 % CHARDONNAY)

VITICULTURE

Selection of 2 unique plots of Chardonnay.

Terroir: **Les Riceys, unique terroir in the southernmost tip of Champagne**

Soil: Limestone-clay soil and subsoil.

Altitude: between 160 and 320m.

Vineyard cultivated using natural and mechanical working methods (natural grass cover, biodiversity and biological life of the soil are respected)

High Environmental Value Certification.

Grape-picking is done strictly by hand.

WINEMAKING

100% Chardonnay (Blanc de Blancs)

Champagne dedicated to Gabriel Morel, father of Pascal Morel.

Champagne made only from the **best juice** from the first pressing: the **Cuvée juice**.

Aged : at least **6 years** on racks after bottling.

Aged partly in oak barrels (30%) for 6-7 months.

Dosage : **8 g/l**

TASTING

Robe: Light gold robe with slight green reflections.

Nose: Fine and elegant with hint of white fruit, slightly buttery brioche and vanilla notes.

Flavours: **Lively, full body and elegant with exotic fruit flavors, long mineral final finish.**

The balance is perfect.

SERVING & PAIRING WITH FOOD

Best served chilled but not iced, between 8°-10°C.

It will be appreciated by amateurs as an **aperitif** or with a **gastronomic meal**.

PACKAGING

Bottle
75 cl



MEDALS AND SELECTIONS

