



Boutillez Marchand Blanc de Blancs NV

Region:	Montagne de Reims, Champagne
Vineyards:	Premier Cru
Grape Variety:	100% Chardonnay
Winemaker:	Marion Boutillez
Closure:	Cork
Alcohol:	12.0%
Pack Size:	6 Bottle Pack

Summary: Established in 1960, Boutillez Marchand is a family owned and operated grower Champagne house with vineyards and winery located in the heart of Montagne De Reims. The 6.4 hectare vineyard is planted almost exclusively to Chardonnay, with only 3% of Pinot Noir planted. The Blanc de Blanc Premier Cru Brut is the proud entry to the estate of this family, showcasing to them what great Chardonnay vineyards can deliver.

Winemaking: The fermentation is carried out in stainless steel tank for freshness and temperature control and is allowed to undergo malolactic fermentation naturally. The wine then spends extended time on lees in a combination of sizes of used French oak to build weight into the base wine without imparting overt oak character. The wine is then bottled with low dosage delivering a long, refined yet flavourful and fresh house style.

Tasting Note: Faint in colour and crystal clear with a persistent bead. The wine has lifted fresh white bread, lemon citrus, floral and almond aromas that lead similarly onto the palate. This is a drier and finer style of Champagne that will serve as a serious entertainer or aperitif whilst carrying flavour that will partner seafood and richer cuisine.