



## BLANC DE BLANCS

This intensely bright, clean champagne reveals golden reflections.

The fine bubbles build nice foam which delicately covers the sides of the glass and leaves a mellow impression on the palate.

The subtle, crisp and straightforward nose is extremely elegant and expressive, and unveils citrus notes such as grapefruit, orange and lemon, in addition to exotic fruit, lilac and mimosa flower notes.

The remarkably crisp, fresh palate echoes the olfactory experience and is underlined by very discreet bubbles. The palate focuses on lemon and grapefruit. The finish is long and lingering.

**Blend:** 100 % chardonnay from a single year.

**Wine and food pairing suggestion:**

this champagne will perfectly accompany fish and seafood (Scallop croustade, turbot with white butter sauce), a damson plum tart, or a three-chocolate fudge.



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