



## BLANC DE BLANCS

This wine has a brilliant, crystal clear colour shot through with golden hues.

Tiny bubbles form a delicate mousse, silky-soft and mellow on the palate.

The nose is subtle, lively and straightforward with a refined elegance that perfectly expresses the balance between sharp citrus and sweetly delicious exotic fruit.

The attack on the palate is true to the nose, revealing a lively, refreshing wine enhanced by a very subtle effervescence. The finish is long and lingering.

**Assemblage:** 100% chardonnay from a single harvest.

**Wine & food pairings:** best served with fish and shellfish (scallop croustade, turbot with a white butter sauce, damson plum pie, melt-in-the-mouth triple chocolate cake).



Champagne Leroy  
4, rue de Reims  
51500 Villers aux Noeuds

Tél. 03 26 36 27 68  
Fax. 03 26 36 31 90  
[contact@champagne-leroy.fr](mailto:contact@champagne-leroy.fr)