

## Carte Blanche- Blanc de Blancs Brut, Roland Champion

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Carte Blanche- Blanc de Blancs Brut, Champagne Roland  
Champion

### COMPOSITION

- 100% « chardonnay » – « Blanc de Blancs »
- 100% Grand Cru from Chouilly, chalky soil and subsoil
- 26 months ageing minimum
- Blend: 65% of the juice of the 2008 / 20% of 2007 et 15% of 2006

### WINE TASTING

- This cuvée made from 100% Chardonnay offers a fresh aromatic nose, a medium gold color with very attractive aromas of yeast and lemon tart. Begins tight but gains weight and richness in the middle palate, offering pliant orchard fruit and baking spice flavors and a tangy bite of lemon zest.
- A “Blanc de Blancs” making your aperitifs amazing.

**92 poeng av Wine Spectator**

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