

FT

CHAMPAGNE
FERNAND THILL

VIGNERON A VERZY GRAND CRU



BLANC DE BLANCS

BRUT

GRAPE VARIETIES

100% Chardonnay

QUALITY & DOSAGE

≤ 7 g/l BRUT

TASTING NOTES

Eye : This champagne has a delicate pale-gold colour with bright glints, enhanced by fine, sparkling ribbons of bubbles.

Nose : The nose is powerful, opening with intense fragrances of fresh chalk. On swirling the glass, we increasingly sense distinct pollen-type floral and yellow broom notes. Then it reveals honey, mimosa and lemongrass.

Palate : On the palate, we can taste white peach and pear, culminating in a slightly tart tang of lemon and white grape with a hint of chalk.

SERVICE AND ADVICE

Between 8 and 10°C in an ice bucket with fresh water and a few ice cubes.

WINE PAIRING

As an aperitif, this Blanc de Blancs is ideal with bouquet breton prawns, wild salmon canapés with fromage frais, or an appetizer-spoon serving of a ball of sesame goat cheese with honey and lemon. At meals, it marries perfectly with fish or white meat. Try it with a kebab of lemongrass scallops, a fillet of zander in white butter sauce or a fillet of yellow chicken in champagne sauce. Delightful with a cheese such as Rocamadour or mature Cantal, or a dessert such as pear granita with candied chestnuts!

