



2017 BLANC DE BLANC

The wine shows characters of fresh pastry dough, Bartlet pear, lemon curd, and minerality. The crisp acidity and subtle mineral undertones give the wine great structure and elegance. Leading with a fine mousse, the mouthfeel is creamy and profound.

Perfect for celebrations and special occasions. Pair with oysters, lobster, smoked salmon, fried foods, egg dishes, sushi, popcorn, or seafood dishes.



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