

## *Alta Langa Brut Blanc de Blancs 655*

### *Zone of Origin:*

Lequio Berria 655 alt.

### *Grape Variety:*

100% Chardonnay

### *Vinification and Ageing:*

Our Blanc de Blancs is made for 100% Chardonnay grapes harvested at the start of September.

The grapes are brought into the cellar where they are fed directly into a state-of-the-art press for Alta Langa. This machine allows us to affect a slow and gentle press. We can control the temperature whilst keeping the grape must under vacuum meaning that we can avoid oxidation resulting in increased aromas and freshness.

The fermentation begins in used wooden barrels where the wine remains until tirage which is done at the end of Spring. After 38 months 'sur-lie' the wine is disgorged and prepared to be tasted.

### *Perlage:*

Fine and persistent

### *Perfume:*

Notes of citrus fruit peel, toasted hazelnuts, orange blossom, honey, freshly baked bread and a salt character reminiscent of a sea breeze

### *Taste:*

Structured and crunchy with a delicate mousse. Each sip broadly fills the palate and closes with a dry and fresh persistence.

### *Colour:*

Golden yellow