



METHODE TRADITIONNELLE LA REINE BLANCHE



Grape varieties : Chardonnay 50%, Chenin 50%



Terroir : Limestone, Clay with flint

Surface : 1 ha



Vinification : Made in the cellars of the tuffeau, which always remain at the same temperature, in order to obtain its fine bubbles, yeasts are added before bottling, then they are laid on laths for 20 months. Then we turn the bottles a quarter of a turn each day to disgorge them. Then the cork is put in place and the bottles are stored at least 2 months before ending up on your table.

Tasting notes :



-Sight : Pale gold color with golden highlights

-Smell : Aromas of white flowers, such as lime-tree and acacia

-Taste : With a nice persistence in the mouth, it retains freshness and finesse



Wine pairing : This wine can be drunk at the end of the meal or simply as an aperitif

Serve : 8-9°C



Ageing potential : 2 years