

CHAMPAGNE
PAUL DÉTHUNE
AMBONNAY - FRANCE

BLANC DE BLANCS MILLÉSIME 2015
GRAND CRU

Dosage

Extra-Brut

5 g/L

Vinification

Aged and vinified in wood, in 205-liter Champagne in oak barrels using the greatest and most trusted Champagne tradition.

Grape Variety

Chardonnay

100%

Tasting

The Blanc de Blancs Millésime 2015 cuvee has a bright, satiny and fairly fluid look, yellow gold in colour with light yellow straw reflections and a beautiful shine.

The first scent evokes a delicate blend of toasted-grilled woody notes with hints of lemon, roasted hazelnut, intense chalk with nuances of Carensac liquorice, rose, pistachio and peanut. Aerating the Champagne enhances its pleasure with notes of marzipan, panettone, candied pear, raspberry, coconut milk and vineyard peach.

The initial effect on the palate is supple and fresh, with a creamy effervescence. The Blanc de Blancs Millésime 2015 cuvee develops a pulpy, crunchy and coated fruity consistency, underlined by a true lemony acidity that extends and radiates. Its mid-palate effect is orchestrated by a chalky minerality imparting a frankness and iodine salinity while lingering on the palate with a fruity and calcareous resonance. The wood process helps to provide an overall concentration without taking anything away from the mineral aspect carried by an intrinsic and lemony freshness. After a few moments of savouring the taste, you will be rewarded with a developing velvety texture with a deep overall taste sensation that leaves its mark with a rich and powerful finish. The effect is both concentrated and enlightened, as if a vast area is opening up before you such as a large forest and a sunny vintage.

Food | wine pairing

- Scallops slightly browned and served with a tangy citrus flavour,
- Golden sea bream fillet in brown butter, braised endives with orange,
- Grilled sea bass fillet, asparagus and peas, with arugula pesto,
- Fresh foie gras and salt flower,
- Pan-fried duck liver, caramelised seasonal fruits, brioche with foie gras nuggets,
- Ravioli stuffed with cod and crushed chestnuts with a truffle cream,
- Eggs in white meurette,
- Steamed cod fillet, mashed potatoes with parmesan, white butter sauce,
- Warm goats cheese, reblochon, camembert, sundried tomatoes, pine nuts, roasted pear, walnut and honey vinaigrette,
- 24-month-old ripened Comté strips (with natural tyrosine crystals).

Bottling options

Bottle (75 cl).



GRAND CRU

★★★★

2, rue du Moulin - 51150 Ambonnay
info@champagne-dethune.com | www.champagne-dethune.com

