

APPOGIA Blanc de Blancs NV



TECHNICAL SHEET

Pressing	Pure cuvee
Fermentation	Stainless steel tank
Assembly grapes	100% Chardonnay
Assembly years	100 % of 2014
Bottling	March 2015
Ageing	20 to 35 months of bottle
Production	9 000 bottles
Dosage	8 g/L of rectified concentrated grape must
Alcohol	12 % Vol.

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TASTING

Eye : The abundant foam constitutes a wide bead of tiny bubbles. The robe features goldy shades with a clear wine.

Nose : Refine and sophisticated, the nose the nose of white fruits and beautiful vivacity, bows to aromas of an apple turnover and mingle subtly with some floral notes.

Taste : Pure and structured attack. The nice matter, with a fleshy appearance, reflects the richness of the cuvée. The finale has a nice residual freshness.

Wine & food pairing : Aperitif, dishes flavoured iodine, raw or cooked, seafood, crustaceans cold and warm. salmon, white meat.

REWARD



Guide Hachette des Vins 2016 – 2 stars



Gault & Millau 2015 2016 2017 2018



Vinalies Internationales – Silver Medal



Féminales 2016 – Silver Medal



Decanter 2017 – Silver medal 84/100



Gilbert et Gaillard – Gold medal



Wine enthusiast 91/100