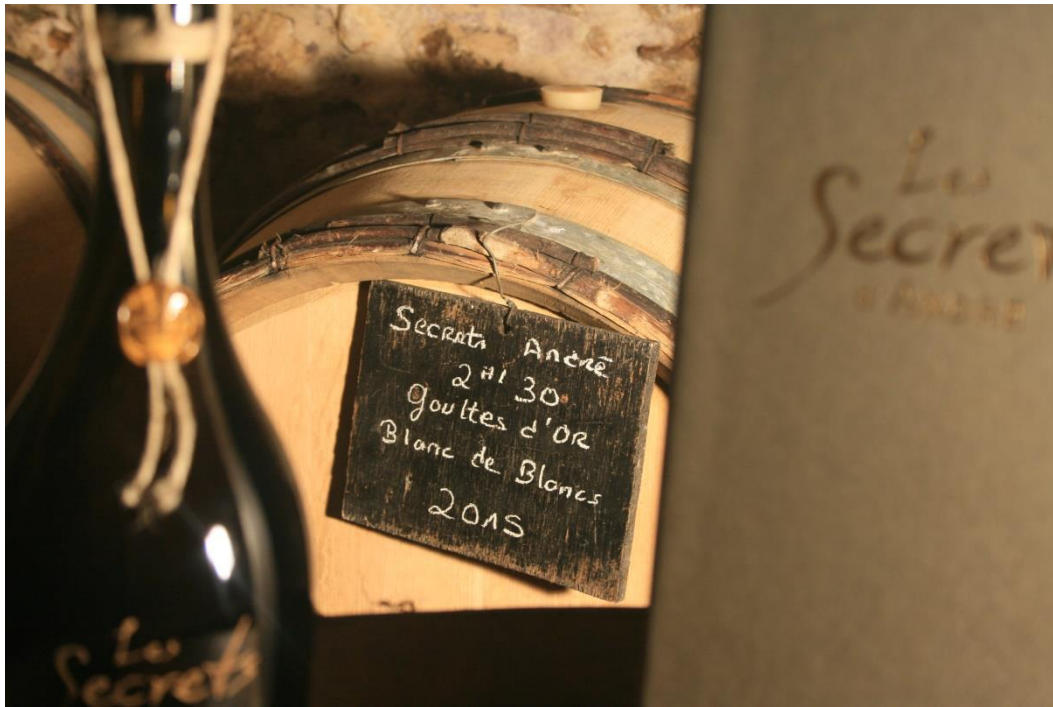


## LES SECRETS D'ANDRE Blanc de Blancs



### TECHNICAL SHEET

<b>Pressing</b>	« Cœur de Cuvée »
<b>Fermentation</b>	100% oak barrel
<b>Malolactic fermentation</b>	not done
<b>Assembly grapes</b>	100% Chardonnay
<b>Assembly years</b>	100% of 2011
<b>Bottling</b>	on cork and clip in August 2013
<b>Ageing</b>	2 years in oak barrel
<b>Production</b>	294 bottles
<b>Dosage</b>	3 g/L of rectified concentrated grape must
<b>Alcohol</b>	12 % Vol.

## LES SECRETS D'ANDRÉ Blanc de Blancs



### TASTING

**Eye:** The golden robe has straw-yellow reflections

**Nose:** The first sensation takes us on insular mood with exotic and refreshing flavors.

**Taste:** The taste confirms the initial nose, we crunch in tasty fresh pineapple, grapefruit and apricot. A coconut aroma concludes this exotic trip.

**Wine & food pairing :** pata negra ham, diced foie gras, terrine, white meat, St Pierre style fish, plaice or turbot.

**The dish :** Grandma's veal chop and risotto.

### REWARD



Decanter 2017 – Silver medal 90/100



Wine enthusiast 2018 92/100



Gilbert et Gaillard – gold medal