





CHAMPAGNE  
**FRÈRE JEAN FRÈRES**  
à AVIZE

## BLANC DE BLANCS NV PREMIER CRU

### COMPOSITION - VINIFICATION

Chardonnay from Premier & Grand Cru vineyard of the prestigious Côte des Blancs.

100% Chardonnay from Cramant, Avize & Grauves

Vinification:

- Non Vintage
- Malolactic fermentation
- 50% of reserve wines from the harvests of 2010, 2011 & 2012
- Resting at least 6 months in cellar after disgorgement
- Brut

### TASTING NOTES

Our Blanc de Blancs develops aromas of citrus fruits, passion fruit, mango and papaya, followed on the palate by a balanced intensity, minerality and a balanced acidity, delivering structure and elegance.

### FOOD PAIRING

It will enhance a cheese platter or a citrus dessert.

*17/20*  
JANCIS ROBINSON - MASTER OF WINE



Gold Medal Classic & Elegant  
**GLASS OF BUBBLY**

«One of the ultimate Blanc de Blancs on the market.»  
**RICHARD JUHLIN**

**91 points - WINE ENTHUSIAST**

Rich and reverberant. Lots of depth. Far from a typical Blanc de Blancs. Hint of oxidation which is what they want, apparently. Big and bold, very long. Obvious autolysis.

Drink 2018-2026

**17/20 - JANCIS ROBINSON**