



CHAMPAGNE R.RENAUDIN

L'ESPIÈGLE VINTAGE PREMIER CRU, BLANC DE BLANCS

MAKING PROCESS

BLENDING

100% Chardonnay from a Premier Cru Village, Pierry.

VINIFICATION

- Vinified into 3 to 7 years oak barrels during 8 months, with a slight 'batonnage'.
- Without malolactic fermentation, to preserve the perfect balance between freshness and vinosity.
- Dosage brut (6 g/l).

AGING

To obtain a greater complexity, this champagne will age for 6 to 12 years in cellar.

AVAILABLE SIZES AND VINTAGES

- Bottle of 75cl : 2000, 2006, 2008, 2009 vintages.
- Magnum of 150cl : 1996, 2004 vintages.

The Cellar Master's word

Espiègle : [adj.] Malicious, lively and awake ; just like this champagne Blanc de Blancs Millésimé.

TASTING NOTES

ON THE EYE

With an elegant golden yellow, this Blanc de Blancs vintage will seduce you with its delicate sparkling.

ON THE NOSE

As floral as the art-deco design bordering its label, the nose is complex and reveals wheedling fragrances.

IN MOUTH

What a pleasure to share the cuvée «Espiègle Blanc de Blancs» and being carried away by its unique freshness and bright fruitiness.

