

CHAMPAGNE G. X. CROCHET

— ACCORD DE BLANCS —

Chord (« Accord » in French): *noun designating a layering of notes (olfactory or musical), perceived simultaneously.*

Terroir and Grape Varieties

Pure Chardonnay, this Blanc de Blancs combines finesse with elegance.

Accord de Blancs is a blend of our two vast Chardonnay terroirs : the Grands Crus and Premiers Crus of Cramant, Chouilly, Oiry and Cuis in the Côte des Blancs, and the Saudoy and Barbonne-Fayel vineyards in the Sézannais.

Vinification of the Accord de Blancs cuvée

Particular care is taken during pressing, gently carried out by pneumatic press, and only the cuvées (first pressing) are included in this blend.

Natural settling.

Alcoholic fermentation under temperature control to conserve all aromas, followed by complete malolactic fermentation.

Minimal oenological intervention : acidity levels and colour are never adjusted.

Minimal dose of bisulfates, but never during disgorging.

Stabilisation of wines by Kieslguhr filtration method and chilling.

Blending of wines exclusively matured in tanks, to ensure freshness.

Aging on lees for a minimum of 2 years.

Dosage (sweetness) and bottle sizes available

The Accord de Blancs cuvée is slightly sweetened, a little less than 6g/l, in order to highlight its finesse.

Accord de Blancs is available in standard and Magnum bottles.

Tasting

Pale yellow colour with green hues. Very fine bubbles, delicate foam.

The nose offers citrus notes, grapefruit and lemon. It then develops buttery, brioche aromas combined with the delicate scent of pears. For the finale, we rediscover floral notes of white hawthorn flowers, typical of Chardonnay.

The attack is lively but well-rounded. The brioche aromas associated with the delicacy of pears appear on the nose and are also revealed on the mouth, achieving beautiful balance. Pleasantly long on the palate.

Food & Wine pairing

Ideal as an apéritif. Fine and elegant, it may be served throughout the meal and will definitely enhance your seafood dishes. Serve at 7°C.

