



# CHAMPAGNE POMMERY

MAISON FONDÉE EN 1836



## APANAGE BLANC DE BLANCS DELICACY, FRESHNESS, HARMONY



### Blend Specificities

100% Chardonnay

Grapes from Côte des Blancs and the northern part of Montagne de Reims. Highlighting the great chalk terroirs of Champagne.

Sugar: low dosage at 10 g/l (Brut).

Alcohol Content: 12.5%



### Aging Process

A minimum of 4 years in our chalk cellars and 6 months after disgorging.



### Tasting Notes

**Eye:** pale gold color with tender green hints.

**Nose:** subtle floral notes of jasmine and acacia are harmoniously combined with delicate grades of linden. Astounding freshness and complexity.

**Palate:** aromas of citrus and white fruits (fresh apple), leading to a perfectly balanced finish with subtle flavors of yellow grapefruit.



### Perfect Harmony

A champagne for privileged moment, to appreciate especially with seafood, such as caviar, a tartare of tuna or a carpaccio of scallops as well as savory finger foods.



### About Maison Pommery

Pommery is the Maison that introduced Brut to the world in 1874. Clément Pierlot, only the 10th chef des caves since 1836, crafts cuvées from meticulous vineyard selection with a unique history of balancing tradition and modernity. Located in Reims, the extraordinary Château is built on 11 miles of chalk cellars. Champagne Pommery welcomes over 130,000 visitors every year to experience the exceptional contemporary art collection at the Domaine, continuing the tradition of Madame Pommery and her lifelong reverence for the arts.



### Prestigious Partnerships

Armory Show (NYC) - Miami Boat Show - The Leading Hotels of the World - Relais & Châteaux (International) - Bocuse d'Or (International) - 24h Du Mans (Le Mans, France) - Concorso d'Eleganza (Villa d'Este, Italy) - Berlinale Film Festival (Berlin, Germany).



High Environmental Value Certification



Sustainable Viticulture in Champagne Certification