



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

CHAMPAGNE LA MALAURIE

LES CRAYÈRES

Blanc de Blancs

KNOW-HOW

Grape variety :	100% chardonnay
Terroir :	Chalky ; on hillsides; East exposure
Main Crus:	Avize, Chouilly, Vitry, Romery
Viticulture :	Chablis pruning style, mechanical soils labour, reasoned fight
Harvest:	Manual in perforated full cases, direct sorting on the vine plant
Winemaking :	Alcoholic fermentation with selected in-house yeasts Partial malolactic fermentation
Blend :	After fermentation, topped up with 30% reserve wines 100% chardonnay
Aging on lees :	> 3 year in the cellar
Disgorgement :	5 months before shipment
Dosage :	3 g/L – Extra Brut

TASTING NOTES

Yellow-green highlights characterise this attractive Chardonnay, made from a mix of grapes from the Côte des Blancs, Romery and Vitryat.

Its first nose unveils subtle aromas of white flowers and citrus fruit. This is then followed by a hint of gouache, which characterises the minerality of the chalk from these white terroirs. A hint of brioche ends this aromatic palette.

The palate is tense at first, but soon proves to be full-bodied (Avize) and chewy (Chouilly). Romery and Vitry add suppleness and fatness to this backbone. The delicate, tactile effervescence refreshes the palate.

POTENTIAL: Between 1 to 5 years in the cellar at 15°C.

FOOD PAIRINGS: This champagne is first and foremost a wine, so we recommend that you serve it in a wine glass, between 8 and 10°C.

Our BLANC de BLANCS is a best-seller for aperitifs, wine & food pairings. You can pair it without hesitation with a seafood platter, carpaccio of sea bream, swimming turbot, as well as roast white meats and goat's cheeses. For desserts, it sublimates caramelised white fruit and stewed citrus fruit.

