

Cuvée Senise Blanc de Blancs

Premier Cru

A pure, engaging and elegant Chardonnay

Pale yellow in colour with hints of green. Plentiful and lasting mousse with extremely fine bubbles. A deliciously creamy nose with notes of water crowfoot and white fruits such as just-ripe peaches and pears.

Attractively crisp and lemony on the palate. A lasting and delicate smoothness which is the whole appeal of this pure Chardonnay Champagne. A perfect wine for aperitifs, especially in spring or summer, with a few crudités from the garden. It will also go happily with oysters, fish in mousseline sauce or a white fish sashimi. For the cheese course, this Blanc de Blancs can be served with Chaource or fresh goat's cheese. And for dessert, it is the ideal accompaniment to fresh fig soup or fruits in syrup.

Blend:	100% Chardonnay
Ageing time before disgorgement:	3 years minimum
Ageing time after disgorgement:	4 to 6 months



SENISE
CHAMPAGNE