

# Blanc de Blanc Brut

## BACKGROUND

Champagne Vollereaux is called upon to celebrate, add sparkle, and pay homage, becoming a synonym for joy, happiness, and cheerfulness. For six generations, the Vollereaux family's attention to detail has been reflected in each bottle, leaving a finished product that delivers a fresh, light, elegant, and fruity profile. What was once enjoyed by a small group of friends and family is now available worldwide. With its casual-chic style, Champagne Vollereaux creates the occasion and elevates any moment.

## WINEMAKING & AGING

Vollereaux Blanc de Blanc NV is aged sur-lie for four years, more than twice the time required by appellation rules.

## TASTING NOTES

Pale yellow with green reflections; consistent fine bubbles. Very pleasant, with delicate aromas of dried lime that mingle with mineral notes. After a forthright, pure, and dry first impression in the mouth, we discover a round and supple wine.



750ML



## ORIGIN

Champagne AOC, Champagne, France

## GRAPE VARIETIES

100% Chardonnay

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13%, TA: 4.5, RS: 9.8, Ph: 3.02,  
Closure: Cork

## WINEMAKER

Franck Vollereaux

