



  
CHAMPAGNE  
**MICHEL FAGOT**  
— RILLY-LA-MONTAGNE · PREMIER CRU —  
PROPRIETAIRE · RECOLTANT

## BLANC DE BLANCS

— ELEGANCE AND FINESSE —

Blending : 100% Chardonnay 1<sup>st</sup> cru  
1 year matured in tanks and barrels  
Aging on lees under glass during 6 years  
Dosage : 6,7 gr/litre

This Champagne has a bright, lemon yellow robe. Once poured, it is animated by very fine and light bubbles.

The first nose is dominated by finesse. It then opens with notes of fresh and floral fruits, such as lemon, white peach or fresh pear.

The attack is tonic and elegant, with a creamy and melted effervescence, which testifies to the low pressure (around 4.5 bars, against 6 bars usually) that we make especially for this bottle. The palate is frank, fresh and fruity, orchestrated by a sandy-chalky minerality.

The finish is pleasant and acid with floral notes. Nice length with marked minerality, measured freshness and some brioche notes.

*Tasting advices:* from a temperature of 48°F, in a slender and curved glass that will enhance the Champagne, up to a temperature of 57°F

*Food pairings:* appetizer, smoked salmon, sea bream tartare, turbot fillet with Champagne sauce, Roquefort cream

