



WINEMAKER

Olivier Baron

Coeur des Sages



‘LE JOUEUR’ BLANC DE BLANCS BRUT

VINTAGE

NV

VARIETY

100% Chardonnay

REGION

Burgundy and Southern France

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This Blanc de Blancs is made from fruit sourced across Burgundy and Southern France, and produced Charvat Methode, with the secondary fermentation carried out in tank.

TASTING NOTES

Bright and inviting, this Blanc de Blancs is pale straw yellow with fine, lively bubbles. On the nose, it offers fresh aromas of green apple, white peach, and lemon zest, layered with hints of acacia blossom and brioche. The palate is crisp and clean, with vibrant citrus and orchard fruit flavours carried by a soft mousse and refreshing acidity. A subtle creaminess from the Charvat process rounds out the texture, leading to a light, elegant finish.

FOOD PAIRING

Pairs perfectly with seafood dishes, poultry and white meats, vegetarian dishes, pasta with creamy sauces, or with a platter of cheeses.