

Collection Vintage 2015 Blanc de Blancs

BRIGHT AND MINERAL

2015 VINTAGE

Hot on the heels of 1976 and 2003, 2015 was France's third hottest year since 1951. Drought conditions worsened from mid-May until the second half of August. So for three months, Champagne was marked by unprecedented temperatures which only marginally slowed the development in the grapes. Unexpectedly, torrential rain lashed the vineyards for two whole weeks from 15 August. Yet at the same time, and thank goodness, temperatures fell markedly and reduced the risk of disease. The grapes were then able to swell without affecting ripening or disrupting the harvest.

This said, harvesting was scrupulously monitored across the entire vineyard in order to ensure perfect ripeness and adequate sugar levels (potential alcohol). The grapes were in perfect health and the ripe grape musts promised full, rounded wines.

Budbreak: 14-19 April
Flowering: 11-15 June
Harvest: 2-18 September
Yield (AOC): 10,600kg/ha



Assemblage:

100% Chardonnay

In any other wine region, explaining that a white wine is produced from white grapes may be stating the obvious, while in Champagne, it is really not that simple. Blanc de Blancs however, crafted exclusively from Chardonnay, (fellow Pinot Noir and Meunier are dark-skinned varieties), more than lives up to its name.

Collection Vintage 2015 Blanc de Blancs bears the remarkable hallmark of both vintage and terroir: mineral-laden (chardonnay from Premiers and Grands Crus vines in the Côte des Blancs); nervous (Vallée de la Marne) and aromatic (Montagne de Reims). This is a lively, complex wine.

Tasting note:

Appearance: Attractive pale gold tinged with subtle silver streaks, and lighting up in harmony with the effervescence. Delicate, lively bubbles suggest a wine bursting with promise.

Bouquet: Primary aromas are intensely floral, offering notes of hawthorn, acacia and white peonies. As the wine begins to breathe, new, more intense aromas come to the fore, redolent of fresh figs, white pepper and a hint of clove.

Palate: Lovely burst of flavour on the palate and quite delicious. An explosion of freshness reveals aromas of lusciously ripe citrus fruits and pink grapefruit. Fruit-laden on the attack, reminiscent of fleshy white peaches, and tangy (lemon verbena), the champagne delivers a certain richness, together with mineral notes on the finish to stimulate the tastebuds.

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PAIRINGS

Quite rightly considered an excellent choice as an apéritif, Collection

Vintage 2015 Blanc de Blancs also excels when partnered with delicate, seafood dishes, such as scallops, lobster, langoustine and oysters. Hard French cheeses such as Comté and mature Mimolette also work well.

Over time the champagne will become more rounded in style, gaining volume and richness. Best avoided: sauce-based dishes (unless made with white wine).

ELABORATION

Vinified in temperature-controlled stainless-steel tanks.

Aged at least 5 years in the cellars.

Chief Winemaker Guillaume Roffiaen adapts dosage levels to each champagne in order to enhance flavours and aromas. The selection process while selecting the blend is paramount and takes a whole range of factors into consideration, including the proportion of cru wines, harvest year, grape varieties, vinification and ageing methods, in order to preserve the intrinsic style of each cuvée.

MEDALS AND ACCOLADES

Gold medal

The Global Chardonnay Masters 2021.

Drinking occasions:

AS AN APÉRITIF: best served at 8-9°C.

WITH FOOD: best served at 10-12°C.

European pallet 800x1200mm

Product	Product Weight (kg)	Product diameter (cm)	Product Height (cm)	Standard packaging	Weight of Case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN Code*	Total pallet weight (kg)	Total height (cm)
75cl	1,65	9	32	case of 6	10,20	32,5 x 26 x 19	480	80	3282946101264	841	167
				case of 6 gift boxes	10,50	28,5 x 20 x 33,5					

* Retail sales unit