

CHAMPAGNE



BLIARD-MORISSET

LE MESNIL SUR OGER



Champagne Brut Grand Cru - Blanc de blancs

The classic champagne of the Bliard-Moriset House has an expressive nose with hints of viennoiseries. The attack is greedy and heightened by the freshness of citrus fruits.

On the eye: A golden yellow hue, fine continuous effervescence

On the nose: The aromas of butter and brioche

On the palate: Balanced and harmonious with a nice freshness to finish

Food and Wine Pairing: Scallops on a bed of leaks

Soil type: Limestone

Average age of vines: 41 ans

Vineyard: Integrated viticulture

Reserve wine: 54%

Ageing: Minimum 2 years on lees

Disgorgement by ice: minimum 3 month before becoming available Liqueur prepared in-house

Bottling: jéroboam (300 cl) - magnum (150 cl)
bottle (75 cl) - half-bottle (37,5 cl)

Dosage

brut : 9gr/L

Grape Variety

100% Chardonnay

Cru

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