

CHAMPAGNE



BLIARD-MORISSET

LE MESNIL SUR OGER



**Champagne Brut "Millésime 2009"
Grand Cru - Blanc de blancs**

Made using selected grapes from only the harvest of 2007 and our best parcels. This great champagne delicately reveals a nose filled with flowery notes, dried fruit and spices.

On the eye: A golden hue with slight green glint

On the nose: oral complexity and spicy notes

On the palate: The finesse and freshness of citrus fruits

Food and Wine Pairing: piece of french cheese Comté

Soil type: Limestone

Average age of vines: 41 ans

Vineyard: Integrated viticulture

Reserve wine: 0%

Ageing: minimum 8 years on lies

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

Bottling: bottle (75 cl)

Dosage

brut : 7gr/L

Grape Variety

100% Chardonnay

Cru

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