



THE WISDOM OF A MAN, THE STRENGTH OF A TERROIR,
THE BEAUTY OF A WINE

BRUT BLANC DE BLANCS

COMPOSITION

This 100 % chardonnay champagne, cellar-aged for four years, reveals the high quality of our grapes. The delicacy and consistency of this wine show our savoir-faire.

TASTING

EYE: pale bright gold colour, pearl-like small and regular bubbles.

NOSE: broad and fresh nose, floral and fruity bouquet.

MOUTH: fine and delicate attack with fresh butter and brioche flavours.

FOOD AND WINE PAIRING

A subtle and delicate champagne, to be savoured for itself and on any occasion. It will work in perfect harmony with a scallop carpaccio, truffles and timut pepper, caviar or a duo of John Dory and white turbot.



Champagne Jean-Yves Pérard
31, rue Charles de Gaulle - 51420 Cernay les Reims – France
Tel. : +33 3 26 40 07 19 - Mobile : +33 6 14 43 43 61
Email : champagne.jyperard@gmail.com