

# FINES BULLES BLANC

**APPELLATION:** TRADITIONAL WHITE METHOD

**GRAPE VARIETY:** 50% Chenin and 50% Chardonnay

**TERROIR:** Flint clay and clay loam

**SURFACE AREA:** 0.50 hectares

**YIELD:** 70 hl/ha

**VINEYARD MANAGEMENT:** Sustainable agriculture, Guyot simple pruning, half-cane pruning, weeding under the row, green covering and defoliation.

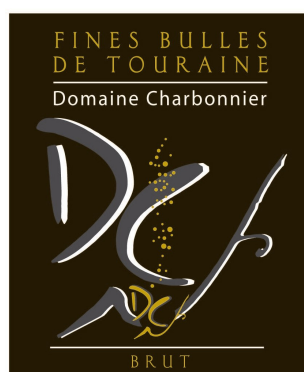
**VINIFICATION:** Mechanical harvest, enzyme addition, pressing, settling after 12 hours, alcoholic fermentation for around fifteen days at 14 to 16°, racking, ageing on fine lees until January, fining, tartaric precipitation, filtration, bottling in April, secondary fermentation, ageing on laths, disgorgement and dosage.

**TASTING:** This vintage enjoys a pale yellow shade. A persistent stream of lively and fine bubbles rises to the surface. The brioche nose presents notes of well-ripened white fruits such as pear. Delicate and generous on the palate, the roundness reinforces the strong impression of fullness, which lingers in a lasting finish.

**AGEING:** 4 to 5 years

**SERVING TEMPERATURE:** 8 to 10°C

**PAIRING SUGGESTIONS:** This delightful, charming wine can be served as an aperitif or with dessert.



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