MONTRIS

BLANC DE BLANCS
BRUT NATURE

2021	
Grape varietal	100% Chardonnay
Training system	Guyot at over 600 m a.s.l.
Planting density	6000 vines per hectare
Vine age	25 years old
Yield	60 hl/ha
Harvest time	Beginning to mid-September
Harvest and vinification	We hand-harvest our grapes with the greatest of care and process them immediately, using a purpose-designed basket press to press the whole clusters without crushing the bunch. The must quantity is regulated with uncompromisingly rigorous accuracy and gently clarified. The base wine is then fermented and developed in stainless steel and wood vats to preserve the freshness and character of the wine. The following spring, after tirage, the sparkling wine is stored on fine lees for a minimum of 36 months. After disgorging, the bottles rest for a minimum of three months before they are released for sale.
Characteristics	Light straw-yellow with golden reflections. Exceptionally fine, persistent perlage and an intense, delicately nuanced bouquet of white flower, fresh brioche and a hint of bread crust. Initially creamy on the palate, with an elegant, vibrant length.
Drinking temperature	6-8°C
Drinking range	2026–2029
Bottle size	0,75L / 1,5L
ABV	12,5% Vol
Residual sugar	0,5 g/l
Acidity	7,69 g/l

Contains sulphites

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