CHAMPAGNE
MANON BOUTILLEZ-GUER

Food wine and pairiong

Fine de Claire oysters
Mini sea bream tartare with lime
A blini with tarama and sea urchin roe

Scallop carpaccio with lemon-infused olive oil
White asparagus with lemon sabayon
Langoustine salad with saffron and blood orange

Steamed turbot fillet with lemon-chive sauce
Citrus and shrimp risotto
Just with sushi or sashimi

Tasting Note

The wine is pale gold with green-gold highlights and fine bubbles.

The nose is fresh, chalky, and mineral, with spicy notes of saffron/paprika and hints of pomegranate.

While tasting, this is a vibrant wine with citrus notes and a touch of salinity. It offers aromas of lemon, honey, and lime on a chalky palate with a slightly iodine finish.

TECHNICAL CHARACTERISTICS

Grape variety : 85% Chardonay, 15% PN, dont 30% vin de réserve
Harvest : 2021
Bottling : Mars 2022
Dosage : 2g/L, extra-brut

LIMITED AMOUNT OF
2280 BOTTLES

L.U.X