



CHAMPAGNE

— ALAIN —
NAVARRE

Limited to just 1,500 bottles per year, it is presented in an exclusive prestige gift box.

The Unik Cuvée Blanc de Blancs

The Cuvée L'UNIK Blanc de Blancs is crafted from the finest Chardonnay grapes selected from our estate's best plots. This distinguished Brut Champagne will delight connoisseurs of refined and elegant wines.

Winemaking :

This Champagne is crafted exclusively from white grapes, Chardonnay, from the 2015 and 2016 harvests. Vinified in enamel and stainless steel tanks, this blend of reserve wines made as a pure cuvée reaches its full expression after extended ageing in the cellar, revealing delicate buttery and brioche notes.

Tasting Notes :

Appearance : The Champagne displays a silky, flowing colour of pale golden yellow, adorned with deep lemon-yellow reflections. It is enlivened by fine, lively bubbles that feed a persistent rim.

Nose : The first aromas are delicately perfumed, revealing floral notes of acacia, fresh rose, poppy, and linden, complemented by scents of apple and white peach. As the Champagne aerates, it unveils a pure mineral character with iodized and chalky nuances.

Palate : The attack is supple and fresh, with a creamy, well-integrated effervescence. The finish is light, with delicate notes of brioche and lemon, underscored by a subtle iodine touch, leaving a melting, caressing sensation of great delicacy.

Bottle: 75cl



Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices
Dosage	Brut, (5 g of sugar per liter)



100% Chardonnay



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