



CHAMPAGNE  
**G·DESJARDIN**  
CHRONIQUE FAMILIALE DEPUIS 1880

## Cuvée Blanc de Blancs Nos fûts de chêne – 1<sup>er</sup> Cru

This cuvée is tinged with the rarity and exceptionality of our terroir, highlighting our Chardonnays. This Blanc de Blancs is slightly amber in colour, with a string of fine bubbles and aromas of preserved lemon. A taut, dynamic wine with a burst of citrus fruit on the palate, underlined by a woody finish.

### ○ LE VIN

- 100% Chardonnay
- Vintage 2020
- Vinification in 228 l oak barrels for 7 months
- Alcoholic and malolactic fermentation in barrels
- Parcels located on the hillsides of Jouy-les-Reims

### ○ LES BULLES

- Bottling: April 2021
- Disgorging: 11 July 2024
- Expedition liqueur with a dosage of 2 g/l
- Production available in bottles (75cl)

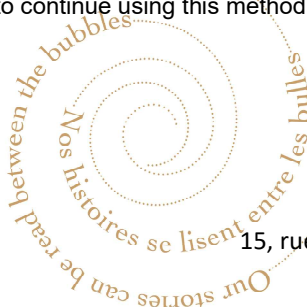
### ○ NOTRE EXPLOITATION

Passionate and committed winemakers, our family-run business has been certified organic since August 2024. Our 1er Cru terroir is located in Jouy-les-Reims, where Pinot Meunier dominates, and in Ecueil, where Pinot Noir is king.

The work in our vines and the quality of our grapes are at the heart of our concerns, as they are the key to producing a champagne that lives up to our expectations and to our Terroir.

Learning, perfecting and excelling between tradition and innovation: this is what drives us every day so that you can experience our champagnes and our passion!

To bring out the best in our terroir, our grape varieties and our rigorous work, we have chosen to vinify certain cuvées in oak barrels. Initiated in 2020, this trial, which has now been completed on a small number of vintages, has shown great promise and, above all, our determination to continue using this method of vinification, which is a real asset to our wines.



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