



CHAMPAGNE  
**G. GRUET & FILS**  
 BETHON - MARNE

*Brut Blanc de Blancs*

**Blend**

100 % Chardonnay





**Dosage**

8 g/l



**Bottled in**

2022  
*(Harvest 2021)*

**Availability**

- Half-bottle 37.50 cl 
- Bottle 75 cl 
- Magnum 150 cl 
- Jeroboam 300 cl 

**Storage recommendations**

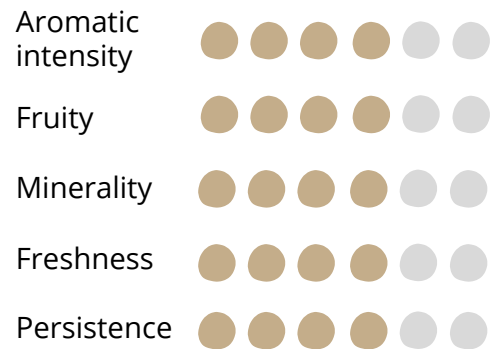
-  In a horizontal position
-  Protect from light



**Ageing**

2 years and 7 months on slats

**Tasting notes**



**Winemaking**


Automatic Willmess press  
 Vinification in temperature-controlled stainless steel vats  
 Malolactic fermentation

Drink between 9°C and 12°C

Typical Chardonnay aromas on the nose and palate.  
 Whether you're a novice or a connoisseur, you'll appreciate this exceptional cuvée.

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Alcohol abuse is dangerous for your health. Drink in moderation.