



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

*Brut Blanc de Blancs  
 Vintage 2020*

**Blend**

100% Chardonnay

**Dosage**

8 g/l

**Bottled in**

2021  
*(Harvest 2020)*

**Availability**

Bottle 75 cl 

**Storage recommendations**



En position  
 horizontale



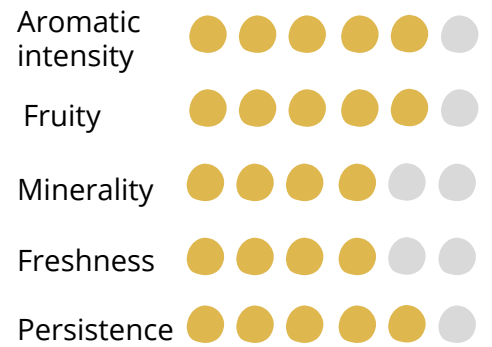
A l'abri de la  
 lumière



**Ageing**

4 years and 11 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

Refined by long ageing in the cellar, this vintage, from a great year (2020), reveals the incomparable aromas of Chardonnay.

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