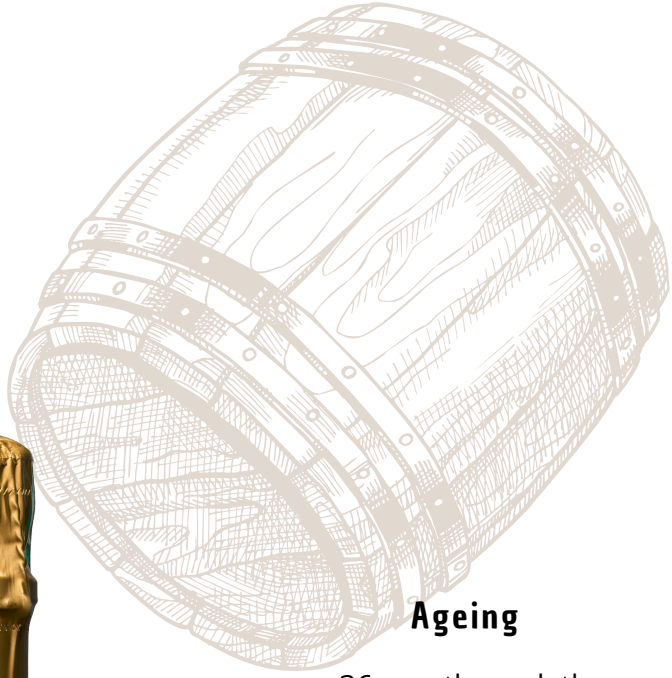
CHAMPAGNE
G. GRUET & FILS
BETHON - MARNE

# La Part des Anges



## Blend

100% Chardonnay
including 10% aged in oak barrels

## Ageing

36 months on lath

## Dosage

4 g/l

## Tasting notes

| | |
|---|---|
| Aromatic intensity | ●●●●●○ |
| Fruity | ●●●●○○ |
| Woody aroma | ●●○○○○ |
| Freshness | ●●●●○○ |
| Persistence | ●●●●●○ |

## Bottled in

2023
*(Harvest 2022)*

## Availability

75 cl bottle

## Winemaking

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

## Storage recommendations

In a horizontal position

Protect from light

Drink between 9°C and 12°C

La Part des Anges is a Blanc de Blancs from the 2022 harvest. With its fruity and slightly vanilla notes, our champagne reveals all the subtlety of the chardonnay and its refined woody aromas.

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