



Sabine Godme

Extra Brut

Blanc de Blancs

VARIETY:

100% Chardonnay, 50% reserve wine, 3 years old

LOCATION:

Villers Marmery (the only village of the mountain of Reims offers this variety)

APPEARANCE:

Light gold

MOUTH:

Light, flowering and long. The finale is Mineral, pure and silky.

NOSE:

Very fresh with great finesse. A delicate but accurate minerality.

FOOD:

A must for an aperitif.

A champagne that turns to the sea: serve it as a fresh companion to grilled fish!!

Delicate meat dishes from the grill will be wonderfully complemented!

Choose a flute for this Blanc de Blancs!