



CHAMPAGNE CHÂTEAU DE BLIGNY

BRUT - GRANDE RÉSERVE



HISTORY

Château de Bligny is the only Château to benefit the «title» of Château in the Champagne Region as a Grower Producer. A unique estate with an unprecedented heritage of history and winemaking.

TERROIR

Côte des Bar . Aube . Village of Bligny

30 hectares and 8 plots outline the vineyard of the Château de Bligny.

Typicality : Hard climate, kimmeridgian limestone, steep slopes.

BLEND

50% Chardonnay

50% Pinot Noir

DOSAGE

10 g/l.

TASTING NOTES

Colour :

The colour is a straw yellow.

Nose :

The notes are autumnal and then turns to the yellow stone fruits, creamy (brugnon, nectarine).

Palate :

The mouth has a broad texture, very fleshy fruit, coupled with a natural richness. The yellow fruit is very colorful. The finish shows spicy aromas and a very fine acidity.

RECOMMENDATIONS

Storage :

Enjoy preferably within 2 years.

Service temperature :

Between 8 and 10°C.

Pairings :

An ideal Champagne as an aperitif, with white meat, firm-fleshed fish.

www.champagnechateaubligny.com

Drink responsibly.