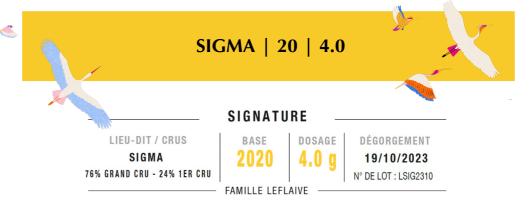


Sigma, a name that tells of the richness of the blend, the particularity of this Blanc de Blancs Champagne, representative of its chalky region



TERROIR

AŸ

CHOUILLY

OGER

ÉPERNI

Origin of grapes	Cramant, Chouilly, Villeneuve, Grauves, Oger,
	Mesnil-sur-Oger, Avize
	Côte des Blancs
Varietal	100% Chardonnay
	Blanc de Blancs
Vines age	40 years
Exposure	South-East
Soils type	Clay-limestone and chalk
Altitude	Entre 100 et 210 m
Method	Sustainable viticulture
	ree

WINEMAKING PROCESS

100% Hand-Harvested

Pressure	Fractional (prunings are separated and eliminated)
Fermentation	In stainless steel vats and oak barrels
Reserve wines	28%
Bottling	March 2021
Ageing	31 months on laths
Degree	12,5 %

SERVICE SUGGESTIONS

Drinking Window	To drink within 5 years
Temperature	8°C to 10°C
Food pairing	Sea bream tartare, citrus/combava and Timut pepper

TASTING NOTES

Beautiful nose, fresh and elegant. A real cocktail of white fruits, yuzu, jasmine, honey and acacia. The fine and delicate bubble envelops itself with a creamy and chalky texture. Its saline finish, with its low dosage, leaves a sensation of refreshing and sapid length.



