

PARADOXE

BLANC DE BLANCS

ORIGIN — #PREMIER CRU - HAUTVILLERS

BLEND : 100% Chardonnay

80% Base 2021 - 20% Wines reserve

TIRAGE : April 2022

DISGORGEMENT : June 2025

DOSAGE : Brut — 5,5 g/L

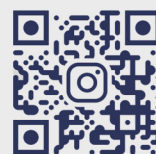
CHARACTER — My character is dressed in a deep robe, worthy of a reserve vintage.

On the nose, I charm with generous, pastry-like notes, evoking frangipane and gingerbread, complemented by morello cherries, almonds, and exotic spices.

On the palate, my richness fully blossoms, creating a delightful and unexpected contrast with the aromas.

PAIRINGS — This elegant Champagne pairs beautifully with seafood dishes such as shellfish, shrimp risotto, langoustines, or lobster

ILLUSTRATION @ LEVALET.ART



SUIVEZ-NOUS

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L'ABUS D'ART EST CONSEILLÉ, CELUI D'ALCOOL NON.

