

A treasure synonymous with family, transmission and know-how.

## CUVÉE VICTOIRE BLANC DE BLANCS



### Winemaking

**Terroir :** Chardonnay - Côte des Blancs

**Blend:** 100% Chardonnay

**Dosage :** 8 g/l



### Tasting Notes

**Color:** A luminous pale gold.

**Nose:** The first nose opens with an elegant, airy range of aromas, marked by notes of fresh citrus fruit (lemon, grapefruit). Then, subtle floral touches combine with hints of butter.

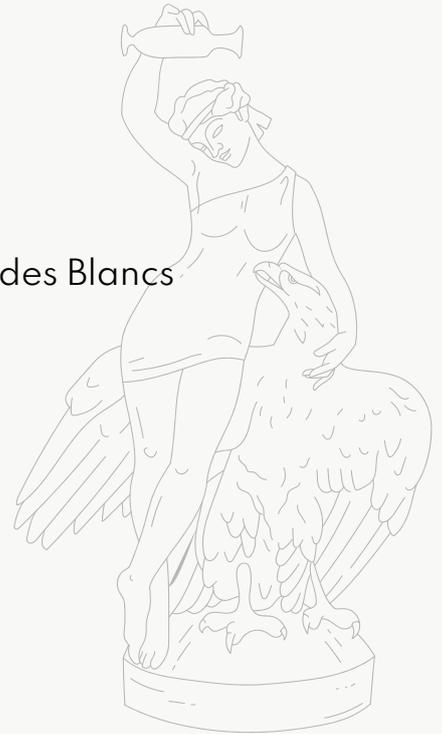
**Palate:** The attack is lively and refreshing, supported by a chiselled acidity that structures the whole. The finesse of the Chardonnay shines through, offering aromas of candied citrus zest and the chalky minerality of the great terroirs of the Côte des Blancs.



### Recommendations

**Storage:** Enjoy preferably within 5 years.

**Pairing:** As an aperitif or with Breton lobster ravioli.



 between 8° et 10°C

In 1989, Jean-François and Christophe Rapeneau decided to pass on their know-how with an exceptional cuvée: La Cuvée Victoire. Produced from the family vineyard, it is made from a meticulous selection of terroirs, the majority of which are classified as Premier Cru. The bottle is a tribute to the unique, original 18th-century flacon.