



JOEL DELAUNAY

DOMAINE

DEPUIS 1965

METHODE TRADITIONNELLE BLANC BRUT



Region :

Vin de France



Grape Variety :

100 % Chardonnay



Soil :

Flint-clay-stones



Vineyard :

Sustainable culture



Yield :

60 hl/ha



Vinification :

Pneumatic press with selection of the juice
Alcoholic fermentation in temperature
controlled tank at 16°C

Ageing :

On fine lees before the second fermentation
in bottle



Tasting Note :

Pale yellow with green hints. A fresh nose
with white flowers and brioche. Harmo-
nious palate with a nice acidity and finesse.

