

Bulles de Craie

Champagne Premier Cru



The terroir

100% Chardonnay – Blend of our parcels of Villeneuve, Voipreux and Mesnil-sur-Oger

The vinification

In thermoregulated tanks and malolactic fermentation achieved

Ageing on lees in vaulted cellar for 4 years

Harvest 2021 + 20% of reserve wines – Dosage 7 grams per litre

Tasting notes

Eye: Pale color and glossy green hints

Nose: lemon and citrus aromas

Palate: freshness feeling with a balanced acidity.

The final tastes are lemon, iodine and bit chalky

The year 2021...

We'll remember 2021 as one of the most complicated harvests for a long time.

We faced many challenges caused by frost and then disease in the vines.

We had to wait all year for the sun, but it finally came out in September. It was a relief, finally, and after rigorous sorting, we were still able to harvest in good conditions.

Food and Champagne pairings...

A perfect Cuvée for apéritif, starter or « Petits Fours »