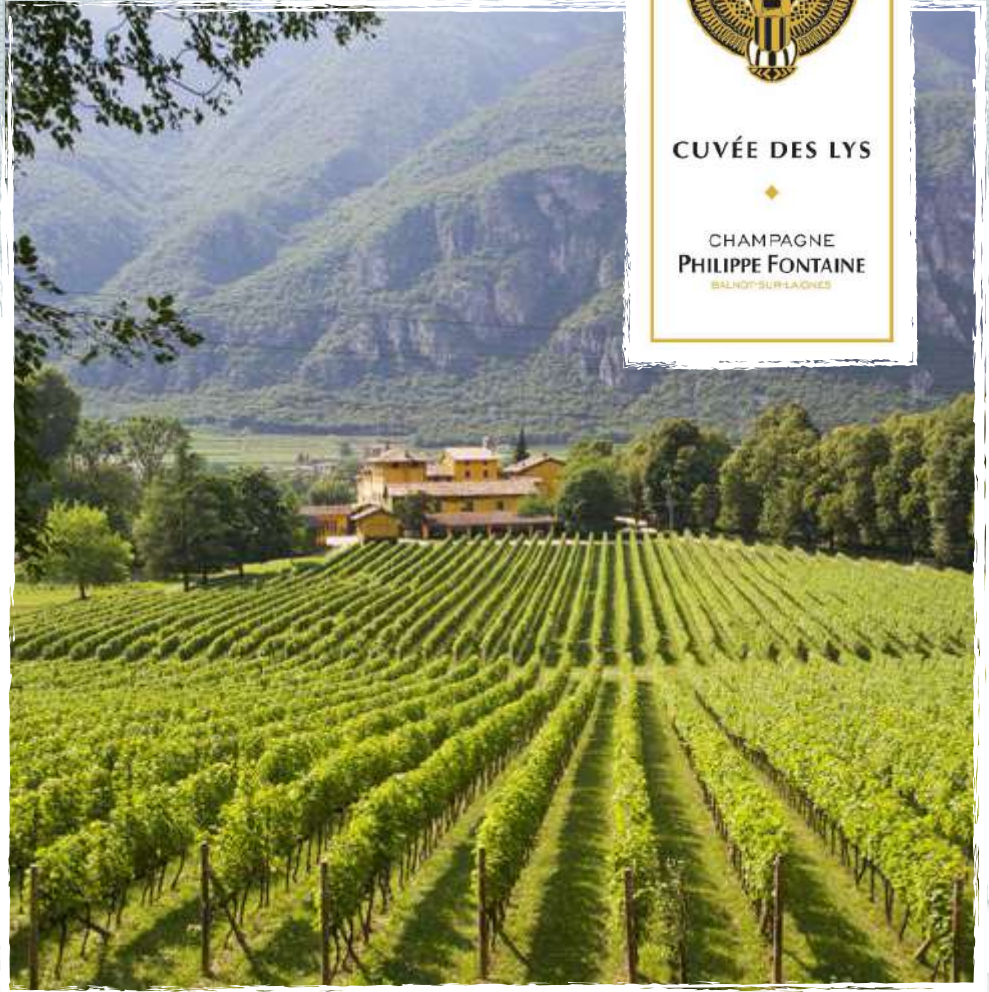




JP-Bourgeois



## PHILIPPE FONTAINE CHAMPAGNE

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BRUT BLANC DE BLANC CUVÉE DES LYS

**Blend:** 100% Pinot Blanc

**Terroir:** Balnot sur Laignes and Les Riceys: 30 year old vines, chalky and marly soils from the superior Jurassic era

**Elevation:** 590 feet

**Farming:** Sustainable farming

**Aging:** 18 months sur latte

**Bottled:** At the estate, minimum 3 months before release

## Tasting notes

100% Pinot Blanc Champagne is rare enough, but vintage versions can literally be counted on one hand, so this micro-production wine generates tons of excitement upon every release. Like still Pinot Blancs, it's fresh and elegant, with aromas of white flower, exotic fruits, pear, cinnamon, and green almond. The palate is generous, bright, and carries all the aromatics in a luxurious swirl of tight and persistent perlage. The long finish deepens the wine a bit with fuzzy apricot and a bit of warm ginger.

It's a stunning, individualistic wine that makes for a great apéritif, but it will certainly enhance your seafood dinners (it seems to have a special affinity for lighter octopus and squid dishes like ceviche), quiches, white pizzas, and fruity desserts.



<https://jp-bourgeois.com>

