

CUVÉE BLANC DE BLANCS

100 % Chardonnay.

VINE-GROWING

- Average vine age: 30 years.
- Terroir: Aube, the southernmost part of Champagne. Clay-limestone soils and subsoils.
- Altitude: between 250 m and 320 m.
- Climate: Continental with oceanic tendencies.
- Planting density: 8,650 vines/ha.
- Yield: approximately 10,500 kg/ha or 62 hl/ha.
- Vine management: sustainable/integrated pest management with rationalised phytosanitary treatments, manual trellising and regular ploughing, enabling our estate to hold HVE Level 3 certification (High Environmental Value).
- Strictly hand-harvested.

WINE-MAKING

- Pressing of whole-cluster grapes using pneumatic presses.
- This range is produced exclusively from first-press juice: the Cuvée juice.
- Alcoholic and malolactic fermentations carried out in temperature-controlled stainless steel tanks.
- This cuvée is only produced in exceptional years for Chardonnay.
- It is composed of a single vintage, 2018, and 30% of this cuvée was vinified in oak foudres.
- Minimum 36 months ageing on lees after bottling.
- Dosage at disgorgement: 6 g/l.
- Bottles released 12 weeks after disgorgement.
- Serve chilled but not ice-cold: 7°C.
- Available in bottles, cases of 6.

TASTING

COLOUR

This wine displays a pale gold colour with pearlescent highlights. A creamy, generous mousse.

NOSE

A delicate nose driven by notes of pear and white fruits, along with pastry aromas — buttery pastries, lightly vanilla and toasted notes. Refined and elegant.



FRESHNESS
FINESSE
DELICACY
FLAVOURFUL

PALATE

A fresh, straight attack that builds and leads into flavours of juicy pear, fleshy fruits and cake batter. Fine volume on the palate followed by a vibrant, zesty finish. A fresh and mellow Champagne in which the oak is subtle yet contributes richness and body while preserving the energy of the Chardonnay.




Richardot
CHAMPAGNE

