



# BLANC DE BLANCS

## *de la Jasse*



Bruno Le Breton, winemaker owner, is from the Loire Valley where a good white wine is built on the natural freshness in the mouth and is drunk with pleasure thanks to the elegance of its fruit. His idea of blending Chardonnay, Viognier and Rolle comes from the desire to rediscover this freshness and this pleasure.

Blanc de Blancs is a delicious blend of these three grape varieties. A perfect harmony, where one delights the other. Before the intense citrus aromas of the Viognier fade away, the Chardonnay brings structure and richness for the pleasure of our taste buds. The Rolle joined the blend following the 2021 frost, making its grand entrance in this very special vintage. The blend then gains in freshness and liveliness, with aromas of lime. The complementarity of these three grape varieties is a delight for lovers of dry and fruity white wines.



Chardonnay, Viognier, Rolle



Integrated farming



Traditional vinification



13% vol. alc.



Enjoy between 12° and 14°C



The nose is intense with hints of apricot, peach, mango and citrus



The mouth is freshly supported by a beautiful mineral acidity. The aromatic finish is harmonious, with notes of exotic fruits, mango and citrus. The floral touch of Viognier and Rolle married to the minerality of Chardonnay offers a burst of fresh and crunchy flavors



Grilled fish, crustaceans, shells, cheeses