

ABOUT TIME '11

Vintage 2011 - Blanc de Blancs

Each and every year is unique, some more than others. At André Chemin's, only the best years are chosen. The heart of the cellars captures each and every singularity and brings out rare expressions of all four different seasons of a year. One year, the whole year, and nothing but this year.



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100% Chardonnay

Maturation in oak barrels for 6 months.

No malolactic fermentation

Dosage: 3 g/l

Aromas: *dried fruits & truffle*

Amazing variety of aromas. First of all, acacia honey, then fig and raisin, dried apricots and quince. Next come spices, thyme and truffle with a little touch of lavender at the very end.

Flavours: *red citrus fruits & praline*

At first there are mandarin and blood orange flavours. The pleasure is continued by chocolate and praline, providing a fine and elegant finish.

Wine & food pairing:

to accompany your meals, especially to play with truffles

Foie gras and fig confit

Pasta with truffles

Truffle omelette

Formerly known as
"Brut Excellence"
Millésime 2010

