



CHAMPAGNE  
EPICURIEN

## EPC BLANC DE BLANCS N.V.

ELEVATED - FRESH - CHEERFUL

From the chalky and clay-rich soils of the Côteaux du Sézannais, where Chardonnay thrives, EPC's Blanc de Blancs captures the region's signature elegance and complexity.

On the nose, it delights with zesty citrus - yuzu lemon - woven with delicate aromas of white fruits, evoking crisp apples and juicy pears. The palate is lively and refreshing, with a refined minerality characteristic of the Sézannais soils. Its elegant structure and bright acidity make this Champagne an exquisite choice for those seeking finesse and a true sense of place.



### BLENDING

100% Chardonnay

### YEAR OF HARVEST

85% 2021 & 15% *vin de reserve* from 2020

### DOSAGE

5 g/L

### ALCOHOL (% VOL)

12.5%

### GRAPES' ORIGIN

Terroir Côteaux du Sézannais, a 3h30 bike ride from Epernay to the South

### PRODUCER OF THE CUVÉE

EPC x Winegrowers' group in Bethon

### VINIFICATION

Malolactic fermentation, stainless steel tanks

### ÉLEVAGE IN BOTTLE

At least 34 months, including 30 months on lees.

### SOILS

Upper Cretaceous (clay, marl, chalk)

### TASTING NOTE

Very fresh Champagne, gourmet and dynamic which reminds of citrus notes and white fruits like apple.

Sugar ● ○ ○ ○ ○

Freshness ● ● ● ● ○

Fruitiness ● ● ● ● ●

