



CHAMPAGNE
BERNARD REMY

Champagne Carte Blanche

The simplest colours are always the most chic!



Sparkling and expressive cuvée delicately fruity on the palate and a finishing with a perfect balance of the senses.



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Tasting

Carte Blanche glows with a pretty golden colour. Its lively, intense bubbles give a delicate and persistent foam.

On the nose, light aromas of lime, honey and lemon develop with finesse before opening on the palate in fresh, mentholated notes.

Carte Blanche will perfectly accompany breast of duck with spices.

Blending

60% Pinot Noir / 35% Chardonnay / 5% Pinot Meunier

Ageing

3 years' ageing in cellars.

Dosage

8g/l for Brut
33g/l for Demi-Sec
0g/l for Brut Nature

Bottling

This cuvée is available from quarter bottles (20 cl) to Nabuchodonosor (15 litres).

Awards and Medals*



*See all our awards on our website:
www.champagnebernardremy.com