



COMTE DE
MONTE-CARLO
CHAMPAGNE



Sainte Devote

BRUT | PREMIER CRU | BLANC DE BLANCS

STYLE

A fresh, youthful & generous Champagne Blanc de Blancs elaborated from the best Chardonnay grapes.

TASTING NOTES

Appearance

Yellow with golden green flashes.
Beautiful mousse that produces a delicate ring of bubbles in the glass.

Nose

A fresh attack marked by lemon and citrus fruit, followed by flowery notes with menthol and fennel underpinned by a pleasant creaminess.

Palate

Lively yet silky with excellent length and notes of citrus fruit and violet.

TECHNICAL DATA

Grape variety	100 % Chardonnay
Quantity	4 000
Region	Champagne
Subarea	Montagne de Reims
Type	Sparkling wine
Vintage	NV
Vineyard exposure	South & east
Age of vines	25-35 years
Vineyard size	3 different plots of vineyard in Premier Cru
Vine density	8700/ha
Harvest date	End of August/September
Ageing	4/5 years
Disgorging	A minimum of 6 months prior to release
Dosage	Brut: 7,8 g/l
Alcohol	12 % vol.
Total acidity	4,35
Ph	3,06
First vintage	First release in 1978
Bottling period	February
Closure	Natural cork
Food pairing	Lemon meringue tart. Seafoods. Thai cuisine.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR HEALTH

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