



REGENCY WINES NEVADA, INC.  
*One Destination to Worldwide Boutique Wines*

**CHAMPAGNE**

**CHAMPAGNE ESTERLIN**

**FRANCE**

**BLANC DE BLANC ECLAT**



**HISTORY**

In February 1948, 3 families, Fransoret, Dehu and Cadestin, from Mancy, village of the Coteaux Sud of Epernay, close to the Côte des Blancs, have gathered on a common project to produce Champagne. They were then 29 members on a global surface of 23 Ha.

The Cooperative has since grown considerably and developed on the famous Coteaux du Sezannais and Vallée de la Marne (La Chapelle Monthodon).

70 years later, the House lean on 200 members who give their best to cultivate and harvest quality grapes, over a vineyard of 116 Ha.



**The Grape**

**100% Chardonnay**



**Tasting Notes**

A wine of great delicacy, and some maturity aromas. A silky texture, typical of the chardonnay's delicacy and specific to the Blanc de Blancs.

Clear, yellow with "forest aspects". Refined with freshly crushed hazelnuts notes, citrus overtones as well. Straight, a nice minerality. Like the nose, hazelnuts notes in mouth.



**Food pairing**

The Blanc de Blancs Eclat will be a good match with a seafood platter and cooked fish such as the delicious white butter bar, of course with an aperitif and its salmon or foie gras toasts. It will harmonize with fresh fruit desserts.

