



ALBERTO
MASSUCCO
CHAMPAGNE

BLANC PUR CHARDONNAY

GRAPES

100% Chardonnay

White grapes from a single plot of Sacy exclusively fermented in wood (small casks and barrels) with full malolactic fermentation. This is the fruit of 80% of the wines using the Solera system since the 2009 vintage which has been stored in a special cask together with part of the wines from the last vintage. Then comes three and a half years of yeast fermentation. A complex champagne in the style of the producer and, as such, with a fresh and clean taste that is also smooth and rich. Bursting with personality it mediates between a white Bourgogne and the essence of champagne. And the cherry on the cake is the absence of dosage which underpins the goodness of this small gem.

