AFFINITY
BLANC DE BLANCS
EXTRA-BRUT

"Revealing the mineral character of our terroirs."

AFFINITY Blanc de Blancs Extra-Brut is crafted exclusively from Chardonnay grown on the hillsides of the Vitryat and the Vallée de la Marne, revealing the freshness and mineral character of these Champagne terroirs.

Vinified in stainless steel tanks without malolactic fermentation, then aged on its lees for 24 months, this cuvée combines finesse with a creamy texture. Delicate aromas of citrus, white flowers and freshly baked bread unfold into subtle notes of brioche. A low dosage of 3.2 g/L preserves the wine's balance and precision, leading to an elegant finish marked by chalky minerality.



TERROIR AND COMPOSITION

Vitryat and Vallée de la Marne hillsides
100% Chardonnay

VITICULTURE AND WINEMAKING

- Grass cover between rows and soil cultivation beneath the vines
- Vinification in stainless steel tanks
- No malolactic fermentation
- Ageing on lees: 24 months
- Dosage: 3.2 g/L
- Alcohol: 12% vol.

FOOD PAIRINGS

Salmon tartare with citrus
Scallop carpaccio with lime zest
Seafood risotto
Poultry with cream and morels
Truffled Brie

TASTING NOTES

Appearance:

Brilliant pale gold with fine, persistent bubbles.

Nose:

Fresh citrus and white flowers mingle with freshly baked bread, developing into mineral notes and subtle hints of brioche.

Palate:

Supple and fresh, with a creamy mousse, delicate fruit and balanced acidity. The harmonious finish combines the roundness of clay soils with chalky minerality.

CELLARING

Will continue to evolve as temperature and aeration come into effect

Storage potential: 3 – 5 years
Tasting temperature: 7-10°C

AWARDS

- Decanter 2026: 89/100 — Bronze Medal
- Concours Mondial de Bruxelles 2025: Grand Gold Medal
- James Suckling 2025: 91/100

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