



FAMILLE DELOUVIN CHAMPAGNE LA BLEME 2017

£56.50

Buy 6 for £46.14 each and save 2%

Buy 12 for £45.20 each and save 5%

SKU: CHFDLB17

Categories: [Deep & Rich](#), [Chardonnay](#), [Champagne](#), [Sparkling](#), [France](#), [Dry](#), [£50 - £99.99 Wines](#), [Champagne](#)

Geoffrey Delouvin is a 10th generation winemaker working with 7.5 hectares solely in Vandieres. Rich and engaging with ample complexity and depth. Many of his wines work heavily with their amazing old solera, creating an unbelievable level of texture and persistence.

La Bleme is from single Lieu dit in the village of Vandieres, planted on marnes blanches (white marl soils), this is 100% Chardonnay, Brut Nature, fermented and aged in French oak barriques.

Spiced nose with ginger, peach, orange oil, nuts, smoked meats and toast. The oak is very present but still in balance with the wines. Real richness power and texture; viscous and broad, fine mousse, tense acidity, long and complex: an impactful Champagne.

