JEROBOAMS
TRADE

N.V. Ligne de Mire Blanc de Blancs Brut, Champagne Daniel Moreau

ORIGIN France – Champagne

WINEMAKING

20 months on lees, with 3 g/l dosage. Fermented in stainless steel.

TASTING NOTE

Notes of biscuits, orange blossom and almonds on the nose. On the palate, there are citrus notes--bergamot and grapefruit--balanced with apples, minerals and floral touches.



TECHNICAL INFORMATION

Grape variety	Chardonnay
Alcohol	12.5%
Closure	Natural Cork
Organic status	Certified Biodynamic
Vegetarian	Yes
Vegan	Yes