



# Leopoldine

CHAMPAGNE

FRANCE

## Exaltation BLANC DE BLANCS - GRAND CRU

### Blend

Grand Cru - 100 % Chardonnay

### Tasting notes

*Exaltation* is a cuvée with a fleshy texture, full of elegance and finesse. The first nose is clean. It evokes fragrances of limestone and lemon, with a gentle scent of acacia. Aerating the Champagne reveals notes of white peach, shelled almond, fresh breadcrumbs, yellow grapefruit, hawthorn flowers and brioche.

The palate is clean and fresh with a creamy effervescence. The Champagne develops a pulpy and crisp fruity texture, underlined by a lemony and taut acidity. The mid-palate is orchestrated by a limestone minerality that imparts salty iodine, directness and length to the palate. The ensemble, finely dosed, allows some white pome fruit aromas to emerge. The slender finale delivers last notes of salt flowers and peppermint.

### Food/wine pairings

- Salmon and celery tartare,
- Bass with shellfish fumet,
- Sea bream and kaffir lime tartare with shallot cream, crunchy vegetables and chive cream,
- Scampi snacks and shellfish crème with star anisee,
- Asparagus gratin with Comté cheese,
- Pélardon cheese,
- Saint-félicien cheese,
- Salmon tataki with fennel seeds,
- Chirashi,
- Scallops in Thai broth,
- Chun Juan, chicken spring rolls with vegetables and fresh mint,
- Green papaya salad with shrimp,
- Wheat noodles sautéed with seasonal vegetables.

*Only available in bottles (75 cl)*



4, rue du Moulin - 51150 Ambonnay  
T. +33 (0)684 590 756 - contact@champagne-leopoldine.fr  
[www.champagne-leopoldine.fr](http://www.champagne-leopoldine.fr)

