

Virginie T.

CHAMPAGNE



BLANC DE BLANCS GRAND CRU

"This Blanc de Blancs Grand Cru, from the most prestigious terroirs of the Côte des Blancs, is the very essence of Chardonnay. Carefully and passionately crafted, this cuvée combines purity, elegance, and complexity — the signature of Maison VIRGINIE T."
Virginie Taittinger & Ferdinand Pougatch, Cellar Masters



Our Blanc de Blancs Grand Cru is a rare cuvée, made exclusively from Chardonnay grown in the Grand Cru vineyards of the Côte des Blancs.

The harmonious blend of Chouilly (40%), Avize (20%), Oger (20%), and Oiry (20%) gives this Champagne crystalline freshness, sharp minerality, and airy elegance.

A touch of oak fermentation (10%) adds subtle notes of toasted bread and dried fruit, without ever overshadowing the purity of the grape.

Aged for over 5 years on lees, it develops a complex bouquet of white flowers, candied lemon, and wet chalk — hallmarks of fine, age-worthy champagne.

Partial malolactic fermentation (60%) preserves natural liveliness, while the Brut dosage (4 g/L) ensures a perfect balance of tension, finesse, and roundness on the palate.

100% Chardonnay

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Dosage Extra Brut : 4gr/L

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Vintage : 2020

Ageing : 5 years on lees

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Maturation: 90% Stainless steel tank

10% Oak

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60% Malolactic fermentation

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4 different Crus

Avize, Oger, Cramant, Chouilly

VT