



CHAMPAGNE JACQUES CHAPUT

The salamander, the royal emblem of Francis I, is accompanied by the motto "Nutrisco & Extinguo" (I feed him and I extinguish him), which can be interpreted as:

"I feed the good fire and put out the bad".

The Chaput House has adopted this emblem and motto, which expresses what drives us in the vineyard and in the cellar: "May your pleasure in tasting our champagnes be equal to the pleasure we have had in revealing them".

LA DAME BLANCHE

Finesse, elegance and refinement. Fruit of the selection of our best Chardonnay vintages.

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Blend	100% Chardonnay
Capacity	75cl
Blend Wine	2009 (not vintage) bottled in 2010
Alcohol	12,5%
Dosage	5,5 g/liter (MCR)*
Ageing time	13 years
Tasting temperature	7 to 10°C
Custodial time	3 years
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : Salmon Carpaccio, Oysters, Seared Scallops.

Tasting

Eye	Golden yellow color, limpid, green reflections.
Nose	Very engaging nose associating brioche notes, hints of almond and lemon notes.
Palate	The mouth seduces by its creamy texture, its very fine bubble and its freshness. The whole is persistent.

* MCR : Mout Concentré Rectifié
rectified concentrated must

