



Champagne Guenin Liliale Blanc de Blancs Brut Nature

In the picturesque village of Essoyes, Axelle and Sébastien craft characterful, organic champagnes on Chablis-like Kimmeridgian limestone soils. Driven by spontaneous fermentation in old oak and an uncompromising, zero-dosage Brut Nature style, this is Champagne in its purest, most gastronomic form: intense, razor-sharp, and vibrantly mineral.

With this Blanc de Blancs, Sébastien proves that Chardonnay absolutely thrives in the Côte des Bars. Fine, elegant, yet packed with a mouth-coating creaminess. And then there is the finish—pure, endless length.

41.32 €

Winery	Champagne Guenin
Country - Region	France, Champagne
Winestyle	Sparkling
Grape Variety	Chardonnay
Viticulture	Organic
Winemaking	Low intervention, spontaneous fermentation, and aging of the base wine in oak barrels.
Maturation	Minimal 2 years sur lattes - No dosage
Drinking window	Best within 3 years of purchase
Gastronomy	Aperitif, shellfish & crustaceans
Volume (cl.)	75.0
Alcohol percentage	12.0