

NAMAQUA

WINES



BLANC DE BLANC

EVERYDAY RANGE

1L, 3L, 5L

Origin

Like many other fine wines, Blanc de Blanc originated from the northeast of France in the Champagne region. The English translation of Blanc de Blanc means "white to whites." In the Champagne region where most wines are made of a blend of Pinot Meunier, Pinot Noir, and Chardonnay, Blanc de Blanc is unique in how it was nearly made with 100% Chardonnay. Today, Blanc de Blanc is made all around the world in places where the grape varieties can be produced. Some countries that produce the wine other than France include South Africa, Spain, Italy, England, Germany, and the United States.

Taste & Scents

Typically, Blanc de Blanc is dry on the palate. It will be rich, crisp, creamy, with a lively acidity, followed by exceptional minerality. The fine bubbles will bring softness and lushness to the mouth. Depending on the region where the grapes are grown and the style of the winemaker, the taste and aromas will vary. The Namaqua Blanc de Blanc has a fresh tropical fruit aroma with hints of citrus and guava.

Food & Cheese Pairing

A variety of seafood dishes pair beautifully with Blanc de Blanc. Some of them include oysters, crayfish, crab cakes, seabass, and sole piccata. It also pairs incredibly well with salads, cream-based pasta, and chicken dishes. To enjoy Blanc de Blanc with cheeses, go for a soft cheese like Brie or Camembert. For the balancing of flavours with Blanc de Blanc's fruity aromas, the salty and sharp aged Parmesan is the perfect choice.



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DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.