

France, AOC Champagne

ABELÉ 1757 CHAMPAGNE BLANC DE BLANCS

"Matured for a long time"

Story As its name suggests, Abelé 1757 Brut Blanc de Blancs is a champagne made from white Chardonnay grapes. However, the grapes come from different plots in the Côte des Blancs region, which gives the champagne its typical structure and diversity. Abelé Blanc de Blancs is matured in old cellars for at least three years, which adds pleasant creaminess to the blend. A serving temperature of 9 to 12 °C is a good choice.

Producer Abelé was established back in 1757, making it one of the oldest Champagne houses. Over time, the house accumulated significant expertise, contributing to the development of the entire Champagne-making process, partly within Abelé's cellars. In 2019, Nicolas Feuillatte acquired the house, which remains its own entity with a particular focus on restaurants, hotels, and wine bars. Despite its relatively small annual sales of about 300,000 bottles, Abelé enjoys considerable recognition in France. It possesses beautiful, ancient cellars and maintains long-standing contracts with growers primarily in the Montagne de Reims and Côtes des Blancs areas. The esteemed clients of this venerable house include European royal courts, numerous embassies, the Élysée Palace, the French Senate, and UNESCO. Etienne Eteneau serves as the house's cellar master. Abelé's Champagnes are produced in stainless steel tanks, and all of them undergo malolactic fermentation. The house's style is characterized by rich fruitiness, full-bodied flavor, and impressive length.

COLOR Light golden colour

AROMA Rich white flowers, citrus, minerals, Granny Smith apple, white peach and pears

TASTE Dry, acidic with a good body, ripe notes of citrus, notes of grapefruit, creamy, long and well-balanced

TIPS FOR USE A perfect aperitif, but also for enjoyment, especially with seafood, and oysters in particular. A soft or medium hard goat cheese is also a great experience with this champagne.

MAISON FONDÉE À REIMS
ABELÉ 1757
CHAMPAGNE



WINE TYPE	Champagnes	PACKAGE SIZE	6 bottle(s)
GRAPES	Chardonnay 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Champagne Abelé 1757	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	12,5%	PRODUCT NUMBER	111108
SUGAR CONTENT	8,8 g/l		

Norex Responsibility Indicator: Champagne Abelé 1757



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari



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