



Hillside Wines & Spirits
Artisan Wines & Spirits Distributor

CHAMPAGNE

CHAMPAGNE ESTERLIN

FRANCE

BLANC DE BLANC CUVÉE CLÉO



HISTORY

In February 1948, 3 families, Fransoret, Dehu and Cadestin, from Mancy, village of the Coteaux Sud of Epernay, close to the Côte des Blancs, have gathered on a common project to produce Champagne. They were then 29 members on a global surface of 23 Ha.

The Cooperative has since grown considerably and developed on the famous Coteaux du Sezannais and Vallée de la Marne (La Chapelle Monthodon).

70 years later, the House lean on 200 members who give their best to cultivate and harvest quality grapes, over a vineyard of 116 Ha.



The Grape

100% Chardonnay



Tasting Notes

Fresh wine, with dominant small red fruits aromas. Clear and limpid, crystalline with green reflects. Full of freshness with a nice complexity and quite a maturity. Notes of white fruits such as apples and pears. Very rich, greedy champagne with honey notes. High potential for ageing and become a lovely refine champagne.



Food pairing

The Cléo will be the perfect match for your cooked fish such as a wild turbo roasted with half-salted butter, a pan-fried scallop just garnished with shallot reduction, sautéed razor clam with candied lemon and butter croutons.

Order Desk: 800 946-3664

www.hillsidewinesspirits.com

