



MAISON HONORÉ DU FAUBOURG®  
PARIS - FRANCE

# 1688 Grand Blanc Impressions

## **Visual**

*Yellowish with gold highlights.*

## **Olfactive**

*The aroma is sophisticated and refined, the nose is both very fresh and complex with undergrowth fragrance.*

## **Taste**

*A fluid and well-balanced vintage. The attack makes a strong impression. Slightly acidic in the mouth with a rather robust finish. Notes of white and yellow fruits like crispy pear and quince support this fluid cuvee. Delicate clear bubbles.*



## **To accompany food**

*This vintage will be very good as an aperitif. During a meal 1688 Grand Blanc is a perfect accompaniment to white meats (paillard of veal escalope, fillet of pork or chicken tagine) and fish (grilled sole, salmon en papillote, roast monkfish...)*