

*An authentic expression of our Pinot Noirs.*

*An aromatic complexity awaits.*



## BLEND

- 100% Pinot Noir
- Mostly vintage
- Aged in the cellar for a minimum of 5 years
- Brut dosage: 8 g sugar per litre



## TASTING

**Robe :** This Blanc de Noirs cuvée is golden yellow in colour with a fine persistent effervescence.

**Nose :** This champagne expresses a wonderfully aromatic potency. Its nose is intense with yellow fruit fragrances (peach and Mirabelle plum)

**Palate :** A powerful and complex attack revealing a fleshy, structured champagne with a lovely vinosity. Then comes subtle woody aromas brought on by a long maturation period in the cellar. With a remarkable persistence on the finish, this cuvée highlights the assertive character of the Pinot Noirs from our village.

**Serving :** Best enjoyed in a flute with a large cup, to fully appreciate its intense aromas. Serve at a temperature of between 10 and 12°C to fully appreciate its complexity.

This exceptional cuvée will delight the most discerning palates.

Enjoy as an aperitif in front of an open fire. Its intensity and long finish make it ideal to serve with slow-cooked candied meat dishes.

