

LES CLASSIQUES

Blanc de Noirs Brut

The power of Pinot Noir

Made with 100% Pinot Noir, Blanc de Noirs assertively expresses the fruitiness and roundness of this remarkably structured grape. An appealing and delectable cuvée.

« Champagne frais et gourmand
idéal pour le dessert »

Note de dégustation Gault et Millau 2016



Tasting

LOOK: Light yellow color with slight pink reflects.

NOSE: Expressive and open, spicy and racy nose delivers aromas of candied yellow fruits and pastries.

MOUTh: Ample with a beautiful freshness. It opens on notes of yellow fruits with a small spicy touch. Champagne balanced with a nice volume in mouth.

Culinary alliances

Champagne ideal as an aperitif, it also accommodates perfectly with roast beef or saffron rice.

Blending

100% Pinot Noir — 100 % Cuvée

80% from harvest 2018 — 20% Reserve Wine

Technical characteristics & packaging

BOTTLED IN:
March 2019

DOSAGE: 8g / liter
DEGREE OF ALCOHOL: 12% Vol.
Chardonnay liqueur

AVAILABLE IN:

● Bottle
(75 cl)

CONSERVATION ADVICE:
Bottles should be stored at a regular temperature between 10 and 15°C (50 and 59°F), away from light, in a dark and relatively humid place, 75% humidity is the ideal.

AGEING POTENTIAL 1 to 3 years
RECOMMENDED service temperature 8°C

CHAMPAGNE
DE
BARFONTARC