

LES CLASSIQUES

Blanc de Noirs

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.

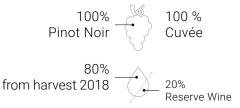
NOSE: Expressive and open, spicy and racy nose delivers aromas of candied yellow fruits and pastries.

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



Technical characteristics & packaging

BOTTLED IN: March 2019

DOSAGE: DEGREE OF ALCOHOL:

8g / liter 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 RECOMMENDED 1 to 3 years

service temperature

