

Caractère

BLANC DE NOIRS



The power of pinot noir

Produced using only Pinot Noir grapes, this cuvée expresses the fruitiness and roundness of the grape variety, with its precise structure. An appealing and delicious champagne.

Tasting

APPEARANCE

Pronounced yellow colour with subtle golden yellow highlights.

NOSE

Expressive and racy, a spicy nose combining notes of dried fruits, Mirabelle plum and honey.

PALATE

It opens with notes of yellow fruits and peaches, with a generous full-bodied mouthfeel. This is a well-balanced champagne with lovely freshness and an elegant structure on the palate, finishing with aromas of fig.

FRUITY



Generous
& silky*

Food and champagne pairings

This wine is ideal for a champagne dinner. It pairs perfectly with roast beef and saffron rice. It would also be a great match for quail stuffed with foie gras and porcini mushrooms.

* Generous: the benefits of a sunny vintage.
Silky: reminiscent of the smooth texture of silk.

Caractère

BLANC DE NOIRS



19th ASSEMBLAGE BLEND

PINOT NOIR 100%



2020 HARVEST

80%



20% RESERVE WINES
2019

90% FIRST PRESS
OF WHICH 60%
TÊTE DE CUVÉE



10%
SECOND PRESS

ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

DOSAGE BRUT 9G / LITRE

LIQUEUR CONCENTRATED MUST

BOTTLED MARCH 2021

PRODUCTION

○ 15 184 BOTTLES (75 CL) 19TH BLEND

ALCOHOL CONTENT 12% VOL.

AGEING POTENTIAL UP TO 3 YEARS

RECOMMENDED SERVING TEMPERATURE 8°C

STORAGE ADVICE BOTTLES SHOULD BE STORED IN A COOL, DARK PLACE AT BETWEEN 10 AND 15°C, IN RELATIVELY HIGH HUMIDITY, IDEALLY AT 75%