



BLANC DE NOIRS

100% Pinot Noir	First pressing juice (cuvée)
Reserve wines : 30% to 40%	5 years of ageing in our cellars
Extra rest after disgorgement	Dosage : 5 gr/L

Vineyard :

Selection of the finest terroirs of the Montagne de Reims, including :

- Premier Cru : Ludes, Chigny-les-Roses, Montbré, Taissy
- Grand Cru : Mailly-Champagne, Verzenay, Verzy

Vinification :

The grapes are hand-harvested and carefully selected, followed by a delicate pressing of whole bunches. Only the 'cuvée', from the first juices extracted, is used. The alcoholic fermentation is carried out in temperature-controlled stainless steel vats at a low temperature (17°C-20°C) to preserve the finesse of the aromas. Subsequently, the malolactic fermentation occurs, imparting balance and roundness to the wine. The secondary fermentation takes place in the bottle in our cellars, 15 metres underground, at a constant temperature of 11°C — ideal conditions for the development of fine, persistent bubbles and a lasting effervescence.

Tasting :

Colour : A delicate hue with golden reflections.

Nose : Rich and complex, the nose reveals aromas of dried fruits with toasted and pastry notes.

Palate : The sweetness of the fruit blends with its crispness. Flavours of red fruits evolve into compote-like notes. A refined balance of structure, length, and vivacity.

Food & Wine Pairings :

This outstanding cuvée pairs beautifully with slow-braised game or poultry dishes. Dishes incorporating truffles or morels are elevated to their fullest potential, enhancing their rich, earthy flavours.

Bottle Size :

Bottle (75 cl)

Ratings :

Wine Enthusiast : 90/100

James Suckling : 90/100

