



Blanc de Noirs

The Blanc de Noirs cuvée is the expression of a unique champagne, giving tribute to our terroir, exclusively made from Pinot Noir. During the tasting, this characterful cuvée stands out with its voluptuous and crisp fruity notes offering a harmonious balance between power and firmness.

VITICULTURE

Vineyard: Côte des Bar, in AOC Champagne.
Soil: clay-limestone soil.
Limited yield on a vineyard with an average age of 20 years.
Sustainable viticulture.
Manual harvest.

VINIFICATION

First-pressing juice only. Settling.
Alcoholic fermentation in steel vats.
Malolactic fermentation.

BLENDING

Blending: 100% Pinot Noir,
including 20% reserve wine.
Dosage: brut (8g/L) to preserve the character of the wine.

AGEING

Second fermentation in the bottle.
Ageing: At least 15 months in the property's cellars at a constant temperature of 12°C.
Disgorging two to four months before commercialization.

TASTING NOTES

Appearance: An elegant robe with intense golden shades.

Nose: The nose is intense and generous. It is characterized by crunchy notes of dried fruits: hazelnut and almond paste and delicate aromas of fruits: peach and apricot.

Palate: The palate is direct and round, where the intensity is felt through fruity flavors. The finish highlights white fruits, bringing freshness to the tasting. Bubbles are well-defined, fine, and persistent.

FORMATS

Standard bottle: 75 cl | Magnum: 150 cl.

ALCOHOL CONTENT

12%/V.

SERVING TEMPERATURE

The ideal tasting temperature of the champagne is 8°C