



BLANC DE NOIRS

The atypical of the House

ASSEMBLY

80 % Pinot Noir, 20 % Pinot Meunier
30 % of reserved wine
10 % of wine aged in oak barrels



CHARACTERISTICS

- 4 years of aging
- BRUT-NATURE 0 g / L
- Complexity

CHAMPAGNE & FOOD PAIRING

Goes perfectly with a platter of seafood, oysters, fish or veal. Why not an aperitif with appetizers.

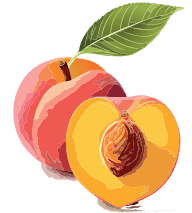
A champagne with great minerality.

ACCORDING TO NICOLAS BOUCHÉ

With a lot of style and elegance, without any artifice. This Brut Nature is a true champagne of connoisseurs. Ideal for palates who like dry wines with saline notes.



ARÔMAS & FLAVORS



TASTING NOTES

To the eye, a beautiful pale yellow color, accompanied by a fine and lively effervescence. On the nose, fruity aromas, salty and iodized. The character of Pinot Noir explodes in the mouth and offers minerality and length.

CELLARS
12-17°C

TO KEEP
4 YEARS

SERVICE
8-10°C



Please, drink responsibly.

