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



ARÔMAS & FLAVORS









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.

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 8-14°C

TO KEEP 4 YEARS

SERVICE 8-10°C







