
LA BELLE ANNÉE

Blanc de noirs

WINE MAKING PROCESS

GRAPE VARIETY:

100% Pinot Noir

BLEND :

100% wines from our vineyard in Les Riceys Harvest 2015

TERROIR :

The vineyard of an average age of 25 years extends over about 12 hectares on well exposed and extremely limestone plots where the Pinot Noir finds its best expression and allows to produce aromatic and very elegant wines. Sustainable culture (HVE certification)

DEGREE :

12°

WINEMAKING :

Hand picking only, low pressure mechanical presses, Alcoholic fermentation in thermo-regulated stainless steel vats. No malolactic fermentation.

AGEING :

6 years minimum on lees

Dosage : 6 gr/l

Minimum 6 month rest in our cellars between disgorgement and sales

TASTING

EYE :

Golden color, fine bubbles

NOSE :

Yellow fruits, finesse

MOUTH :

Great finesse in the mouth, exotic nuance, elegance and subtlety make it an exceptional cuvée

SERVING TEMPERATURE :

Between 7°C and 9°C

FOOD AND WINE PAIRINGS :

Ideal as an aperitif

