
CHAMPAGNE PRESTIGE BRUT

Blanc de noirs

WINE MAKING PROCESS

GRAPE VARIETY :

100% Pinot Noir

BLEND :

30% of wines from our "cuvée perpétuelle", a blend of our wines started in 2014.

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-regulates stainless steel vats. No malolactic fermentation.

AGEING :

5 years minimum on lees

Dosage : 8 gr/l

6 month rest in our cellars between disgorgement and sales.

TASTING

EYE :

Golden color, fine bubbles

NOSE :

Fruity, honey fragrance, generous

MOUTH :

Complex, great richness and depth of yeasty toasty character, long persistence, very good balance.

SERVING TEMPERATURE :

Between 7°C and 9°C

FOOD AND WINE PAIRINGS :

Ideal as an aperitif as well as with fish and seafood.

