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## CHAMPAGNE TRADITION BRUT

### Blanc de noirs

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### WINE MAKING PROCESS

**GRAPE VARIETY:**

100% Pinot Noir

**BLEND :**

70% wine from the harvest and 30% reserve wines

**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 :**

3 years minimum on lees

Dosage : 9 gr/l

Minimum 6 month rest in our cellars between disgorgement and sales

### TASTING

**EYE :**

Golden color, fine bubbles

**NOSE :**

Fruity, expressive

**MOUTH :**

Beautiful alliance between finesse and structure, round and fruity, long persistence, very good balance

**SERVING TEMPERATURE :**

Between 7°C and 9°C

**FOOD AND WINE PAIRINGS :**

Ideal as an aperitif



\*Available in halves, magnums and jeroboams  
(other containers on order)