

Blanc de Noirs 2013

EXTRA BRUT — PREMIER CRU



Behind its elegant silhouette, this vintage, a pure pinot noir from our exclusive Mareuil-sur-Aÿ vineyard, expresses all the intensity of this noble grape variety. This cuvée offers power, balance and character; it is a gastronomic champagne, warm and persistent. Limited quantity...

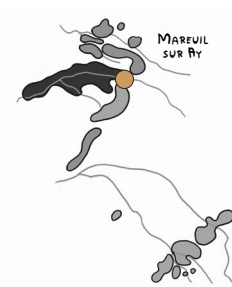
WINEMAKING

Cœur de cuvée (first pressing series) exclusively selected, and then blended with wines coming from the unique terroir of *Mareuil-su-Aÿ*, well-known for the specificity of its Pinot Noir and listed as Premier Cru.

Pinot noir 100%
Harvested in Summer 2013.

Wine matured in stainless steel vats, then aged for a minimum of 5 years in our cellars.

The dosage is 3g/L — *extra brut*.



TASTING



Golden yellow colour with amber highlights, effervescence creating a light and creamy foam.

Very expressive nose. It reveals warm notes of candied fruit and ripe fruit (mirabelle plum, damsons' pie), mixed with very indulgent aromas of brioche and frangipane.



The attack is plump, and the wine develops in the mouth with breadth and harmony. This champagne is generous, very fruity, with exquisite pastry flavours enhanced by a hint of liquorice. The finish is long and tannic, bringing structure to the ensemble.

AWARDS



WINE PAIRING

Served at around 10°C, this wine will go well with traditional gastronomic dishes such as a filet mignon of pork in a crust, or a sauté of veal with chanterelles.

Available in the following size : 75cl.
Packaged in an individual black premium cardboard box.



Trésors Insoupçonnés