



GUY CHARBAUT

CHAMPAGNE

Blanc de Noirs 2012

EXTRA-BRUT - PREMIER CRU

Behind its elegant silhouette, this pure-pinot noir Millésime, only issued from Mareuil-sur-AÏ's vineyard, unveils the complete intensity of this fine grape variety. Distinctive by its power, balance and character, this is a true gastronomy Champagne, both enveloping and persisting. Limited quantity.

WINE-MAKING

The Blanc de Noirs is made from 100% Pinot Noir grapes from our Premier Cru vineyard. The dosage is around 3g/litre. Minimum ageing 5 years in bottle.

TASTING

Eye : Intense yellow with shine and sparkle; light and delicate fizziness.
Nose : Expressive and enticing, it unveils candied fruit flavours such as mandarin and orange, alongside with dry apricot and marzipan. Vanilla notes gives it a final wrap.
Palate : Sweeping on the mouthfeel, this Champagne demonstrates a nice freshness. Voluminous and fruity, with a hint of acidity on the taste buds at first sip. A long finale, with persisting aromas leaving an interesting and delicious sensation. A well-balanced Millésime, which dosage reveals both delicateness and expression of the Pinot Noir.

PAIRING

Great Champagne for gastronomy, perfect with strong and bold meals such as a rooster and some morels, or roasted poultry with girolle mushroom risotto.

AWARDS



BOTTLING

Bottle
75cL



Unexpected Treasures

CHAMPAGNE GUY CHARBAUT - 12 rue du Pont - 51160 Mareuil-sur-AÏ - FRANCE

Tél : +33 (0)3 26 52 60 59 - Fax : +33 (0)3 26 51 91 49 - E-mail : contact@champagne-guy-charbaut.com

www.champagne-guy-charbaut.com