

Cuvée Blanc de Noirs

RICH, HARMONIOUS, BALANCED

GRAPE VARIETIES

80% Pinot Noir, 20% Meunier
Hand-Picked Grapes
Harvest 2015 blended with 30% reserve wines from 2014 & 2013
(12% of reserve wines matured in wooden casks)

TASTING

This slight amber-coloured cuvée reveals an expressive nose with notes of red fruits, vanilla, grapefruit and dried banana.
The palate is rich, harmonious, full and creamy, with flavours of citrus fruits, caramel, hazelnuts and raisins.

VINIFICATION

Coquard Automatic Tilted Plate Press
Fermentation in thermoregulated stainless steel tanks

DOSAGE

8,25 g/l

BOTTLE SIZES

Half / Bottle / Magnum / Jeroboam

FOOD AND CHAMPAGNE PAIRING

This cuvee is ideally suited for an aperitif, or can be served with poultry or at the end of a meal with a fruit-based dessert.

REWARDS



Silver Medal at the 2019 Lyon International Competition



Silver Medal at the Concours Effervescents du Monde 2018



Silver Medal at the 2018 Lyon International Competition



Bronze Medal at the Decanter Competition 2018

