

BLANC DE NOIRS GRAND CRU



Composition :

Aged for at least 36 months in our cellars.

Blend : 100% Pinot Noir Grand Cru

Dosage : 9 gr/l

Villages : 100% Verzenay

Tasting :

Visually : a pale golden colour with golden highlights and remarkable yellow gold tints. The mousse is fine and abundant, forming a delicate stream of bubbles.

Nose : a very welcoming and enticing nose. The complex and opulent aromas have now reached maturity. The character of the Pinot Noir grapes delivers a range of very juicy, fruity aromas. Initial notes of brioche and honey appear, and floral bouquet adds refinement to this divine nose.

Palate : a distinct, fresh immediate mouthfeel. The acidity is balanced by the full-bodied taste of the wine. The mouth is composed of fleshy fruit - peach, apricot and nectarine. The finish is very long and finely balanced, with scents of citrus fruits and flowers echoing its bouquet.

A real seducer, this Blanc de Noirs can be drunk at any time of the day, and will surprise when served with exotic fruit desserts.