



M.K.157- 20

BLANC DE NOIRS
Brut

Pur Pinot Noir !

Our terroir in the Seine Valley is on Kimmeridgian soils that give our Pinot Noir grapes a certain delicacy.

Creating a pure Pinot Noir with grapes from the same year was evident for us and an essential addition to our range.

Tasting notes :

Delicate yet with a certain power characterised by the champagne's richness and vinosity.
Stunning complexity with a long finish on the mouth.

How to serve ?

This wine tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas.
The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	BLANC DE NOIRS
Type	Brut
Dosage	2.95 g/l
Year	2019
Grape varieties	Pinot Noir 100 %
Label	Ecocert - Demeter
Barrel ageing	17 %
Temperature	Serve at 8°C to 10°C
Storage	7 to 10 years
Presentation	75 cl