

BLANC DE NOIRS

Blend

Blanc de Noirs

60% Pinot Noir, 40% Pinot Meunier

90% of wine from 2014 and 10% of Reserve wine

2 crus : Pinot Noir of **Villevenard** (plot «Le haut de la Fontaine»),
Pinot Meunier of **Charly sur Marne** (plot «Les Barbottes»)

Soil

Clay-limestone soil

Vineyards

From 20 to 45 years old plots. The environment takes now the main place in our all day work. Therefore we are naturally involved in sustainable viticulture, which requires special attention to our terroir, to preserve its biodiversity and the quality of soils

Vinification

Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks

Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

Ageing

3 years on lees and 6 months after disgorgement

Dosage

9.5g/L

Tasting notes

Fruity with aroma of pomegranate and pink grapefruit the signature of the Pinot Noir. Hint of spicy, roundness and freshness on the finish

Food pairing

Lobster salad with raspberry sauce, strawberry tiramisu with Champagne, shoulder of lamb confit with sweet spices or roasted duck with mango

