

BRUT BLANC DE NOIRS – GRAND CRU

Grape Variety : 100% Pinot Noir

Soils : Mailly Champagne, Sillery

Aged 2-3 years.

Dosage : 8-9 g/l



Here the plots are established in chalk soil, which brings a robust strength and nobility to the Pinot Noir grapes. This is a well developed, generous and full bodied Champagne. This cuvee presents a nice golden colour with light coppery reflections. Effervescence produces many lines of small bubbles, light and aerial. The nose has a strong intensity, but with great finesse. We can smell aromas of yellow and white fruits to which notes of dried grass and hot stones are added. The attack in the palate is frank, supported by a nice vinosity. We can feel warm scents of yellow fruits enhanced by brioche flavours giving an impression of fulfilment perfectly revealing the terroir expression. The final is quite lingering and rich. This cuvee combines expression, roundness, but also generosity and balance.

You can drink this kind of champagne during a dinner with a chicken for instance or with a very old cheese as « Comté ». If you receive some friends for aperitif, you can serve parts of pizza, toasts with dry ham, or farmhous paté, with this champagne.