



Grand Cru Millésime Blanc de Noirs

- Varieties: 100% Pinot Noir
- Type: Champagne
- Region: Champagne, France
- Alcohol Level: 12.0%

Wine Description:

This Blanc de Noirs Champagne is made exclusively from Pinot Noir grapes carefully selected from Grand Cru villages in the Montagne de Reims. It draws its character from the soils, gaining balance and freshness from the gentle slopes of Verzy and Verzenay, and delicate spices, body and minerality from the chalky soils on the southern slopes of Bouzy. **Aged at least 6 years in the cellars.**

Tasting Note:

Appearance: Bronze-tinged, straw-yellow in colour. A fine bead forms a lively column of bubbles in the glass.

Nose: Intensely fruity primary notes reminiscent of late summer fruits - plums and greengages – followed by spices, mild curry and white pepper.

Palate: The champagne reveals impressive structure from the outset. Surprising mineral freshness from the first taste, expressing the terroir in all its true glory. Appealing notes of redcurrant, cranberry and raspberry caress the palate, paving the way for lemon verbena and Darjeeling tea. As the wine gains in body, notes of hawthorn, brambles and cedar bark come to the fore. In a surprising finishing touch, the intense wave of flavours subsides to show off its refreshing, saline dimension.

