

BLANC DE NOIRS Brut or Extra-Brut

The know-how of 4 generations of winegrowers gave birth to this champagne.
The Blanc de noirs is the perfect expression of our family terroir.

This predominantly Pinot Meunier blending associated to the Pinot Noir provides a very rich champagne with crunchy fruit in its Brut version. It expresses something both fine and nicely concentrate in its Extra-Brut version.

It is perfect for the aperitifs and will be enjoyed by the majority.



Specification sheet of this Champagne :

Grape variety : Pinot Meunier 80%, Pinot noir 20%

Vintage : Dormans, Festigny, Venteuil

Blending : base 2017 (60%), reserve wines 2016 and 2015

Vinification : in tanks and barrels, malolactic fermentation, slight filtration and a 2-year ageing on slats

Bottling : April 2018

Disgorging : 3 to 6 months before marketing

Dosage : 8g/l (brut), 4g/l (extra-brut)

Gault et Millau : 15/20
Eichelmann Champagne guide : ★★★
Guia Melando del Champagne : 89/100
Guide Revel : 15/20
Robert Parker : 90/100 (Extra-brut)