

CUVÉE CŒUR DE NOIRS

Vintage: 2016 • Bottle: 750ml • Blend: 100 % Pinot noir

The grapes are picked at their ripest and the fermentation process doesn't involve chapitalisation. This champagne is made from selected plots.

The must is made exclusively using "cœur de cuvée".

The vintage has a beautiful colour and the subtle aromas of yellow fruit and honey. Ageing the wine in oak vats, oak and acacia barrels produces an indulgent and vibrant champagne.

This champagne is for anyone who appreciates good champagne.

Serve before or during your meal.



DOSAGE EXTRA BRUT 4G







AGEING 6 MONTHS IN OAK VATS, OAK AND ACACIA BARRELS



ALCOHOL CONTENT 12%

Tasting

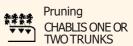
The nose is very generous and vinous with aromatic notes of mocha-style wood, toast and toasted notes.

The palate is made up of woody notes accompanied by notes of red fruits and ripe black fruits, even compote. This Champagne is invigorating and structured, and is the perfect accompaniment to grilled meats.



Soil Clay-Limestone Clay-Sandy









CHAMPAGNE

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