

# Blanc de Noirs

THE PURES



- Round
- Gourmet
- Sumptuous



## BLENDING

100% PINOT NOIR

## DESCRIPTION

**AGING :** 36 months on lees

### OENOLOGY

- 20 % reserved wine
- First press only
- Tangential filtration
- Alcoholic & malolactic fermentation at 16° & 18° in thermoregulated vats.

### TERROIR

15 different villages of the Côte des Bar

**DOSAGE BRUT:** 9 G/L    **SERVICE :** 8 - 10°C

## AROMAS



QUINCE



HONEY



PEPPER

## PAIRING



SLOW-COOKED  
VENISON



MOROCCAN  
CHICKEN TAJINE



TARTE TATIN

## THE EYE

Elegant, pale golden color with hints of amber, bright, luminous and limpid.

A creamy mousse rim with fine bubbles.

## THE NOSE

A delightful nose, an abundance of fruit and sun. The Pinot Noir reveals its full pallet of aromas, especially quince embellished with fine spicy almost peppery notes.

## THE MOUTH

The taste is rich, full-bodied and voluptuous, quite satisfying and thirst-quenching while inducing one to indulge further.

