

CRÉMANT BLANC DE NOIRS, BRUT NATURE

This Cuvée is made from clay-limestone hillsides and is a blend of 3 localities: Bonaves, Les Roches and Les Planets. The vines are around 15 years old and face north, north-east and east.

Vinification and ageing: Harvested in September 2021, strictly by hand. Gentle, slow crushing. Natural cold settling for 24 hours in stainless steel vats. The base wine is matured for 9 months before bottling, and then for around 20 months on laths at a temperature of between 12° and 15° to allow the bubbles to set. ZERO DOSAGE.

Tasting notes : A luminous robe, enhanced by delicate, fine bubbles. The nose opens with notes of citrus fruit, bringing a lovely freshness. On the palate, the balance between finesse and vinosity is both subtle and harmonious. Perfect as an aperitif or at the start of a meal, this Crémant also goes very well with grilled fish or a mild cheese such as a fresh Tomme.

Grape variety: 100% Pinot Noir

Dosage: zero

Disgorgement 27 February 2024

Optimum ageing potential: 1 to 5 years.

Alcohol: 12% vol.

