Blanc de Noirs NV

Overview: This brut Champagne is produced from Pinot Noir harvests only. For this cuvée, the winemaker generally blends 5 to 6 vintaged productions to make sure the cuvée will keep its character. It is even better-balanced and meatier than the Blanc de Blancs. It is complex, with a slight hint of red fruit, very elegant, offering a longer finish.

VARIETAL BLEND: 100% Pinot Noir


AVERAGE AGE OF THE VINES: 33 years old

VINIFICATION: Out of tank for 20%, out of barrels 80%. Partial malolactic fermentation (with malo 30% and without 70%)

DOsAGE: 4 grams

TASTING NOTES: Light gold in color, with shades of copper. It offers a fruity nose, together with flavors recalling spring after rotation. The attack is dense, meaty, filling the palate with flavors of citrus fruit.

REVIEWS: “Light gold. Spicy blood orange and strawberry on the nose, with subtle floral pastille and musky herbal character. Bitter cherry and orange pith flavors are impressively concentrated and focused. Aeration brings up a sweeter raspberry quality that carries through a long, incisive, smoke-tinged finish. This powerful Champagne could handle the richest cheeses and charcuterie with ease.” 91pts, Josh Raynolds, Vinous