



Blanc de Noirs



TECHNICAL SPECIFICATIONS :

Wine blending : 60% Pinot Noir – 40% Meunier

Dosage : 5 g/L – Extra Brut

Reserve wine : 40%

Ageing in cellar : 36 months minimum

Best served at a temperature of 10°C

Sight : Pretty golden dress with yellow highlights. A beautiful lingering cord appears with the foam.

Smell : 1st aromatic nose on notes of dried fruits (almond). In a second time come flattering aromas honeyed and fruity. Then come the flavorful and buttered aromas.

Taste : The attack is fresh and rich with beautiful acidity. The texture of the wine is chalky due to the structure of the pinot noir and the exuberance of the sucker. The finish is fruity with a discreet note of spices.

Food pairing : A rich Champagne that will seduce by its personality accompanied by refined cheeses or poultry in sauce.


CHAMPAGNE
MONT-HAUBAN