

➤ **Technical sheet for cuvée**  
**Âme de terroir « Blanc de Noirs »**  
**Pinot Noir - Premier Cru Extra-Brut**



**Informations :**

- **Denomination :** Premier Cru
- **Crus locations :** Mareuil-sur-Ay, Ay et Dizy
- **Vintage :** Non-age
- **Cuvée from a single plot :** No
- **Average vines age :** 45
- **Grapes porportion :** Pinot Noir 100 %
- **Harvest :** 2016
- **Vinification in tank :** Yes
- **Wooden vinification :** No
- **Malolactic vinification :** No
- **Tirage performed under cork stoppers :** No
- **Cellar :** 36 months
- **Dosage :** 5,8 g/l → Extra-Brut
- **Specifics :** Cold stabilization

**Description**

This original Pinot Noir grape variety reveals strong aromas of candied fruits and dried fruits that define its character. Dosed in Extra Brut, this powerful champagne with its unique taste and aromatic richness in the mouth will be appreciated by wine lovers.

This *Blanc de Noirs* will accompany you throughout a meal or on a cooked white meat.