

# BLANC DE NOIRS

EXTRA BRUT

## Full bodied & Powerful

### Wine making

**Blending** : Pinot Noir (100%)

**Dosage** : Extra Brut - 4g/L

**Vinification** : traditional, malolactic fermentation, filtration, cold treatment, maturing un stainless steel tanks for 8 month. Bottling in may.

**Harvest** : 2014

**Aging** : 3 years on lees minimum

**The robe** : Light straw yellow colour with silvery yellow reflections, fine bubbles , luminous and fairly dense appearance.

**The nose** : Apricot, honeysuckle, biscuit, sweet almond, honey, roasted pineapple, fig.

**The palate** : Rich and fresh attack, creamy and melted effervescence. Pulpy and crunchy fruitiness underlined by a fleshy fruit acidity. The mid-palate is orchestrated by a sandy-clay minerality that gives fruit, volume, saltiness and length to the palate. A combination expressing frankness, concentration and delivering a juicy finish like the sensation of biting into fresh grapes.

### Food matches

Foie gras and mango/pineapple chutney

Exotic fruits sabayon

semi-cooked scallops with orange butter and sand carrot mousseline.

