

Crémant

BLANC DE NOIRS



TECHNICAL DATA

GRAPE VARIETY
Pinot Noir

SOIL
Portlandian —
limestone

ASPECT
Northwest

VITICULTURE
HVE level 3

AGING
On lees, 18 months min.

SERVING TEMPERATURE
4–5°C

CELLARING POTENTIAL
1–3 years

I. Vines

The vineyard is located in the village of Saint-Bris-le-Vineux, on the Portlandian — limestone — with a northwest exposure. This 100% Pinot Noir cuvée gives its “Blanc de Noirs” name to this Crémant.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

Upon receiving the harvest, slow pressing is carried out using our pneumatic presses; the first pressings, richer and more complex, are selected to produce the best base wines. Fermentation takes place in stainless steel tanks at a controlled temperature.

A tirage liqueur is then added before bottling: under the action of the yeasts, carbon dioxide generates the effervescence. The bottles rest on their lees for at least 18 months in the cellar before riddling and disgorgement.

III. Tasting

Fine, persistent bubbles, pale gold color with pink highlights. The nose opens on notes of red fruit and brioche; the palate is lively and delicious, carried by a beautiful mineral freshness.