



# Fournaise-Dubois | Blanc de Noirs Millésime

Brut | Crugny, Vallée de l'Ardre

For the refined...a Limited edition (only 464 bottles produced) – mono parcel



- **Dosage:** 4.8 gr/l – Ageing 8 years on lees
- **Vinification:** 100% oak barrels
- **100% Pinot noir** pneumatic membrane press - juice produced solely from first press (tête de cuvée) – No Malolactic fermentation
- **Eye:** This champagne has a golden amber colour, accompanied by a fine and delicate effervescence
- **Nose:** The nose is powerful, on aromas of quince and grape jams, slightly spicy which then opens with notes of chalk and blackberries
- **Mouth:** The attack is straightforward, it reveals a structured palate with notes of blackcurrant and lemon.
- **Food Pairing:** Invigorating and structured, it will go perfectly with fish, shellfish and grilled meats.

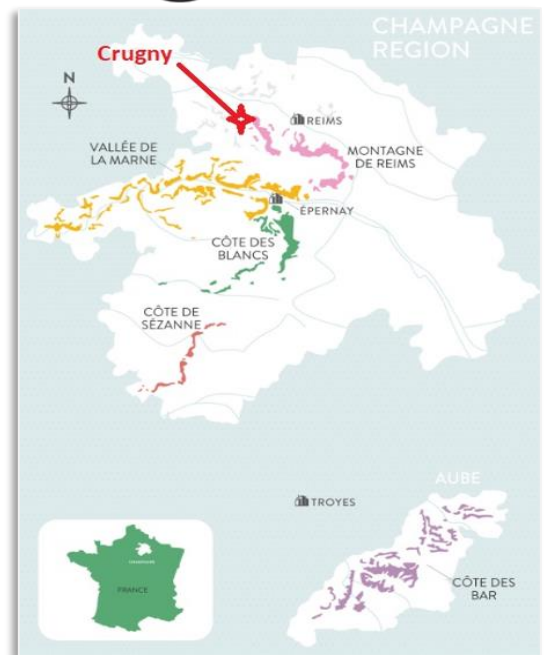
## The Grower

Fournaise Dubois is a family-owned sustainable Champagne Grower situated in Crugny, 25km west of Reims.

The family vineyard in the heart of Ardre valley of stretches over 9 hectares - 4 hectares of Chardonnay, 4 hectares of Pinot Meunier and 1 hectare of Pinot Noir.

## The Terroir

Implanted in “Coteaux”, the vines find a rich fertile earth thanks to a sub-calcareous soil covered with a fine strain of clay. This 100% Pinot Noir vintage comes from 3000sqm monoparcelaire nicknamed 'Brouillet' by the grower. This top-of-the-range cuvée comes from old vines aged 38 years, which has a southeast inclination. These vines have a good yield & very good maturity. A very good degree, well coloured bunches & above all a very good sanitary condition.



Fournaise-Dubois champagnes are sourced, imported and distributed by **Propellis:**

[www.propellis.com.au](http://www.propellis.com.au) | [contact@propellis.com.au](mailto:contact@propellis.com.au) |   propellisau

