

Blanc de Noirs



This characteristic Côte des Bar champagne expresses the uniqueness of our clay-limestone terroir. It reveals notes of citrus and yellow fruits, and its fine bubbles impart a wonderful freshness that will always be appreciated by all.



100% Pinot Noir

AOP Champagne

Category : Sparkling white

Soil : clay-limestone

Labels : Terra Vitis & HVE

Growing Area : Côte des Bar, Les Riceys

Dosage at Disgorgement: 7 g/L

Acidity : 4,7 g/L H₂SO₄

ABV: 12.30%

Vinification : This characteristic Côte des Bar champagne expresses the uniqueness of our clay-limestone terroir. It reveals notes of citrus and yellow fruits, and its fine bubbles impart a wonderful freshness that will always be appreciated by all.

Aging on Slats : 36/54 months of aging in cellar

Size : 750ml

Aging Potential : 3 years

Dégustation : best between 45°F et 48°F

On the nose: Citrus Fruits - Yellow Fruits

In the mouth: Freshness and structure

Pairing : Before or during a meal

