



BLANC DE NOIRS

MOMENT OF INDULGENCE

The cuvée Blanc de Noirs, rounded and fleshy, companion for all of life's little pleasures.

TASTING NOTES

The bouquet offers up red fruit aromas with hints of development, such as dried fruit and delicate brioche notes.

The wine is fleshy on the palate with a freshness coming through in the praline and hazelnut notes.

A great full and extremely rounded finish.

WINEMAKING

The blend :

- 100% Pinot Noir
- With 23% of reserve wines

Dosage : 10 g/L

Ageing : 3 years' maturation in cellar

Recommendations :

- Ageing capacity : 1 to 3 years
- Serving temperature : 10/12°C

FOOD PAIRINGS

Stuffed goose



Foie gras with toast



Tatin pie with caramelized tomatoes



ACCOLADES



LE **M** DES GRANDS MOMENTS

