



CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

BLANC DE NOIRS



TERROIR

Montagne de Reims.

BLEND

100% Pinot Noir

DOSAGE

8g/l

TASTING NOTES

Colour:

A golden colour

Nose:

Initial toasted aromas, accompanied by hints of candied fruit that open out onto a touch of minerality.

Palate:

Candied chestnut, praline and walnut flavours on the palate. Superbly fresh and perfectly balanced.

RECOMMENDATIONS

Storage:

Enjoy preferably within 2 years.

Serving temperature:

Between 8° and 10°C.

Pairing:

As an aperitif or with candied blue lobster.