

100 % PINOT NOIR

BLANC de NOIRS



INTENSE & MINERAL

Blanc de Noirs 100% Pinot Noir expresses all the aromas of its noble grape variety.

Originating from the Côte des Bar, Pinot Noir flourishes on the limestone and clay soils of marked hillsides facing south-east. A terroir that reveals the enchanting fruitiness and mineral power of this tasty, fresh and spontaneous wine.



Fluid colour of a light, satiny gold with grey and pink hints.



Fruity notes of pear, pink grapefruit and cherries in brandy subtly accompanied by a creamy side and small touches of toasted almond. Notes of flint provide a mineral aspect.



Fresh and smooth, tempered by smoky notes. A fine structure brings nice bitters to the finish.

ORIGINE : CÔTE DES BAR
BARSEQUANNAIS

CRUS : LES RICEYS

BLEND : 100 % PINOT NOIR

RESERVE WINES : 20%
2018 - 2019

BOTTLING : MAY 2021

AGING ON LIES : 3 to 4 YEARS

DISGORGMENT : 3 MONTHES
at least

DOSAGE : 2,5 g/l

**MALOLACTIC
FERMENTATION :** TOTAL

**TASTING
TEMPERATURE :** 8/10°C