

CHAMPAGNE



VIGNERONS DEPUIS 1660

CUVÉE BLANC DE NOIRS EXTRA-BRUT

Originality !!!

Made from a blend of 100% Pinot Noir, this Champagne evokes the typicality of our vineyard and the nobility of Pinots Noirs. Dosage below 5g/l reveals finesse and beautiful freshness. Aging in the tranquillity of our cellars allows great complexity to be achieved.

Like all our cuvées, Extra Brut- Blancs de Noir is kept for three years, with disgorging carried out several months before distribution to guarantee perfect quality.

This cuvée sports a pale yellow color enlivened by fine, light bubbles.

The nose, all finesse, is marked by white fruit aromas such as peach or pear, leaving a delicately airy sensation.

On the palate, the lively, straightforward attack gives way to a deliciously fleshy sweetness, still supported by that lovely vivacity. The finish, with its hints of aniseed and licorice, immediately makes you want to repeat this magical tasting moment. The finesse and freshness of the bubbles support the whole to give remarkable length to this exceptional Champagne.

Alcohol content : 12.5%.

Tasting temperature: 6-8°C

Ageing potential: 2 years

Food pairing : aperitif foie gras, sushi, pan-fried scallops

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