



# **BLANC DE NOIRS GRAND CRU VINTAGE 2010 100% Pinot Noir**

## **THE TERROIR**

Grand Cru from AY (Grande Vallée de la Marne). From a specific plot called “Pierre Robert”

Harvest 2010: high of alcohol and acidity. The soil is mainly on chalk and limestone, which brings minerality, slightly present in this specific controversial and complex wine.

## **ELABORATION**

This wine is only vinified with the first press, the purest and clearest juice. As a Brut Nature, there is no addition of sugar. Its ageing period on lees is 84 months .

## **TASTING**

To the eyes: A deep-coopered robe highlighted with golden hints and brilliant sparkles. The effervescence is long, elegant and persistent. A noble and beady “mousse”.

To the nose: Very aromatic and complex wine which develops red fruit aromas (blackberry, wild strawberries) and opening on smoky and slightly toasted notes. Full-bodied and well balanced.

On the palate: A predominant note of red fruit but also orange and the final with smoky notes (grilled almonds) which conveys a powerful feeling. It develops nevertheless smooth and a delicate mouth.

## **FOOD PAIRING AND CELLAR MASTER'S NOTES**

A luxury aperitif. Goes well with a composition of thin slices of truffles, of beetroot and thin layers of scallops. Any kind of fish such as grilled red mullets, crushed and peeled tomatoes, sprinkled with fresh basilic. It can match very well a roasted wild hen with morels enhancing the wide and wonderful sensations of this noble and rare Champagne (no sugar addition highlighting it's genuine aromas).

Temperature: 10°C/11°C

To keep 8 / 10 years

