

BLANC DE NOIRS BRUT



THE FRUITY AROMA & FULLNESS OF PINOT NOIR

Prepared exclusively from Pinot Noir, the most important variety of grapes in the Côte des Bar, the Blanc de Noirs offers a distinct taste thanks to the fullness of the grape variety with its characteristic structure and fruity force. A seductive and much appreciated cuvée which is not short of admirers.

TASTING

Look: Light yellow color with slight pink reflects.

Nose: Expressive, acidulated with notes of candied yellow fruits. Spicy, racy nose. Notes of toast, fruit jelly, pastries and brioche.

Mouth: Ample with a beautiful freshness. It opens on notes of yellow fruits with a small spicy touch. Balanced Champagne with a nice volume in mouth.

CULINARY ALLIANCES

Champagne ideal as an aperitif, it also accommodates perfectly with roast beef or saffron rice.

TECHNICAL CHARACTERISTICS & PACKAGING

- ★ Blending : 100% Pinot Noir
- ★ 90% from harvest 2015 and 10% from harvest 2014 : 100% cuvée
- ★ Bottled in March 2016
- ★ Sugar : 7g / litre
- ★ Degree of alcohol : 12 % Vol.
- ★ Available in Bottle (75 cl).

MEDALS & SELECTIONS



CHAMPAGNE
EUGÈNE III

Coopérative Vinicole de la Région de Baroville

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