## Blanc de Noirs



BLENDING

100% Pinot Noir

YEAR OF HARVEST

65% 2023 and 35% reserve wines

DOSAGE

6g/L

GRAPES' ORIGIN

Terroir of the Côte des Bar. 7h10 bike ride from Epernay to the south.

PRODUCER OF THE

EPC x Family of winegrowers in Buxeuil

VINIFICATION

Malolactic Fermentation. stainless steel tanks

SOIL TYPE

Upper Jurassic (clay, limestone, marl)

ALCOHOLIC DEGREE

12.5%

TASTING COMMENT

A fresh and elegant champagne offering roundness and power with its red fruits notes

PERFECT MATCH

Jean-François Piege's swollen pizza, Red berry

OPENING PRETEXT

The night is young and so are you



Sugar

Freshness

Fruitiness



