1865

Grand Cru • Blanc de Noirs • Extra Brut



100% Pinot Noir

- Terroirs: Louvois "La Goutte d'Or" Bouzy "Les Monts"
- Average age of vines: 40 years old
- Soil: Limestone

• Winemaking process:

Alcoholic fermentation in vat Malolactic fermentation undergone Aged for 10 months in Burgundy barrels Dosage 5g/L (extra brut) Aged for 6 years in the cellar

• Tasting:

Appearance: Golden hue with brassy flecks. Lively beads create a light and frothy foam.

Aroma: Full of personality and refined. Citrus and whiteflesh fruit notes give it a fresh lift.

Taste: Full-bodied and generous. The pinot noir's structure is complex and balanced. A savvy dosage gives it a refreshing aftertaste.

Wine connoisseurs and foodies will love this vintage, aged in casks for 10 months.