

C H A M P A G N E



L ' E X Q U I S



BLANC DE NOIRS (100% PINOT NOIR)

"L'EXQUIS", a champagne with delicacy and sweetness!

VITICULTURE

Plots-based selection of **old vines: 30 years.**

Terroir: **Les Riceys, unique terroir in the southernmost tip of Champagne**

Soil: **Limestone-clay soil and subsoil.**

Altitude: **between 160 and 320m.**

Vineyard cultivated using natural and mechanical working methods (natural grass cover, biodiversity and biological life of the soil are respected)
High Environmental Value Certification.

Grape-picking is done strictly by hand.

WINEMAKING

Blanc de Noirs (100% Pinot Noir)

Aged : **3 years** on racks after bottling

Dosage : **Extra Dry**

TASTING

This champagne offers a great freshness, roundness and softness . Rich and gourmand blend, its sweetness is the reflection of a selection of grapes picked at full maturity carefully vinified to achieve a soft Champagne, long with a nice softness and delicacy.

SERVING & PAIRING WITH FOOD

Best served very fresh between 7 ° and 8 ° C.

As an aperitif for the most the softness lovers

It will be the perfect for your desserts.

FORMAT

Bouteille
75 cl

