

TECHNICAL SPECIFICATIONS

CUVÉE BLANC DE NOIRS - 1ER CRU

EXTRA-BRUT

"Fruity & Delicate"



ASSEMBLY :

Crafted exclusively from 100% Meunier grapes sourced from two Premier Cru terroirs: Dizy and Avenay Val D'or. This Champagne is meticulously created from grapes hand-selected at harvest from three premier cru plots, exclusively in years deemed "favorable". The "Blanc de Noirs" cuvée is derived solely from the core of our Meunier grape cuvée during pressing. It undergoes a minimum aging of 4 years in our cellars.

Harvest 2018.



TASTING NOTES :

Color: Displaying a deep golden yellow hue with shimmering silver reflections, accompanied by dense streams of fine and persistent bubbles.

Aroma: The initial nose captivates with enticing aromas of jasmine, frangipani flower, and hints of green anise. Upon further exploration, fragrances of passion fruit, mango, candied pineapple, and subtle eucalyptol notes emerge, adding depth and complexity.

Palate: The palate boasts a harmonious balance between smoothness and indulgence, offering flavors reminiscent of butter biscuits, apricot jam, and apple jelly. This cuvée exhibits a vinous character while retaining its inherent elegance and dynamic vibrancy.



DOSAGE

: 5g/litre



ALCOHOL CONTENT

: 12 %



SERVING TEMPERATURE

: 9°C



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