



Champagne Blanc de Noirs Brut

Producer: Barfontarc

Grape: 100% Pinot Noir

70% from harvest of 2012 and reserve wines at 30%

Bottled: March 2013

Sugar: 8-10 g/l

Alcohol: 12%

Colour

Light yellow color with slight pink reflects.

Nose

The remarkably fine bubble serves to support the rise of very flattering flavours: white flowers, white fruits, fresh berries.

Palate

Very fresh, with a slight and tonic bitterness most enjoyable. This composition is transformed into an elegant final.

Food Pairing

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

Serving temperature

7-8°C

(indeholder sulfitter)

