



CHAMPAGNE

Charles de Cazanove

TRADITION PÈRE & FILS

Blanc de Noirs

Happy Holidays Season

BLEND

63% de Pinot Noir

37% de Pinot Meunier

DOSAGE

Brut (8g/L).

TASTING NOTES

Beautiful tinted gold with copper highlights. The first notes are smoked, burnt, dried. The very subtle red fruitiness, described as follows: raspberry, fresh blackcurrant, and wild rosehip with a lot of elegance and definition. The evolution of this fruitiness takes place on delicate sponge and fruit mousse desserts with its delicate liquorice cream.

Gradually the Pinot Noir and Meuniers show themselves as a nice duo through the expression of their finely sliced fruity, skin and flesh. The heart of the mouth is rigorous, it draws an extreme dimension of stony rock with a pure and vertical freshness. The finish turns out to be defined by the red fruitiness and its typical chalky length.

The olfactory notes of cream sponge desserts are confirmed the impression of tonic maturity is attractive.

PAIRING

Ideal as an aperitif, it will also sublimate a more elaborate cuisine such as Ballotine of farm chicken with morel mushrooms. Condiments of blackcurrant and pink berry jam.

Serving temperature: between 8° and 10°c.

Limited edition

