

CUVÉE CONTRASTE BLANC DE PINOT NOIR - EXTRA BRUT

« THE ELEGANCE AND VINOSITY OF THE PINOT »

EXTRA BRUT Dosage : 5,5 g/l. 24 months minimum ageing time in cellars before disgorging.
 100% Pinot Noir - of which 20% are reserve wines - coming from our vineyards in the Côte des Bars (Bligny, Bar sur Seine, Vitry le Croisé) and from the Montagne de Reims (Bisseuil).



Available in bottle.

To the eye

The robe of this cuvée comes forward as pink gold. Its effervescence appears delicately with some restraint. It feeds a slender thread of foam as it surfaces. All this suggests a certain serenity and maturity.

On the nose

The first nose is intense. There are notes of black-currants, cherries, violets, on a background of spices – cinnamon, liquorice - . When aired, this expression becomes richer with savoury notes of candied fruit and roasted pineapple. Later, appear cashew nuts, fruit cake and toasted bread. It is a summery and tasty nose, just reaching maturity. Complex and elegant, it offers a fine balance between fruit aromas, and aging in the cellars.

On the palate

The attack on the palate is both tender and comfortable, endowed with a creamy effervescence, but rapidly its vinosity comes forward. This wine is dense, full, while its effervescence and acidity keep in the background. This way, it all remains nice and plump, while its barely perceptible dosage displays the "bite" of this wine. It gives it its identity. This champagne does well without artificial devices and comes forward honestly to give you the opportunity to appreciate its broad, cool, tight and dense texture, endowed with a fine grain, such as that of denim.

Finish

The finish is long and rich with a persistence of 8 seconds. More palatable than aromatic, it expresses a marly minerality that is typical of the terroir where this wine grew, and it finishes on a saline sensation with the bitterness of cocoa.

This vinous and authentic cuvée stands out because of its aromatic complexity and fine texture on the palate. It comes openly and offers proudly its nicely rounded character.

Serving recommendations

Do not hesitate to serve this cuvée in a broad flute or even a wine glass - at a temperature between 10 and 12°C - so as to enjoy its consistence and honesty. For a meal, it will go well with dishes that have a dense and nicely clear texture. One can think of a terrine – burbot, fresh and smoked salmon, rabbit, game - as well as roasted fowls, nice slices of beef (rib or steaks...), dense cheeses such as lamb.

Awards

