

Noir de Terroir

Blanc de Noirs - Extra-Brut

Dosage : extra-brut: 4gr

Récolte 2012, Cuve inox, fermentation Malo-lactique

Cépages : 100% pinot noir
monoparcellaire

With this single grape variety on several plots, I wish to initiate you to the flavours of Pinot Noir in my terroir. Two vines have been especially selected at the origin of its making: the plots “La Fontinette” of Châtillon-sur-Marne, planted in 1998, and “L’Olivière” in Cuchery. Nicknamed “The vine of the grandfather”, it was planted in 1990. These two plots have received special pruning operations called Cordon and Chablis. Issued from the single and same year of harvest, this cuvee is the essence of Pinot Noir of Champagne Albert Levasseur. Vinified in small tanks, “Noir de Terroir” is produced with constant care and precision to become a unique terroir product.

A w a k e n y o u r s e n s e s : In the nose, “Noir de Terroir“ has a fruity character with notes of nectarine, strawberry, then floral aromas of violet and saffron. Structured and mature in the palate, this Blanc de Noirs brings tart and tannic freshness with hints of redcurrant.

L e t y o u r t a s t e b u d s s h i v e r : Be audacious! Match it with a roasted quail, spätzles (Alsace pasta) and a reduced cranberry and redcurrant sauce. Limited to 1,500 bottles, comes in individual pack.

