



MILLÉSIME

BLANC DE NOIRS 2011

PREMIER CRU

BLENDING

100% Pinot Noir, 4 parcels planted in 1952, 1953, 1955 and 1970

TERROIR

Village of Verzenay, classified Grand Cru.

- . Presence of chalk at a very shallow level, northern orientation of the slope; these conditions ensure complete ripeness and high acidity level, giving long aging potential and structure to the wines.
- . And 2 plots classified Premier Cru

VINIFICATION

- . Hand picking and pressing of the grapes within 4 hours
- . Selection of the first juices only (cuvée)
- . First Fermentation and aging done entirely in oak barrels (previously used 4 to 10 times), with regular stirring of the lies until the bottling in May.
- . Malolactic fermentation done
- . No filtration, minimal use of sulfites (under 50 mg/L)
- . Minimal aging in bottle of 6 years
- . Dosage: 2 g/l, traditional liqueur

WINE CHARACTERISTICS

Generosity and roundness characterize the 2011 vintage: Little berries, apple tart, plum and dried fruit notes melt to form a complex and engaging nose. Straight without being too sharp, the attack leads to a rich and vinous mid-palate: freshness and vinosity balance harmoniously along with the creaminess of the bubbles. The ending extends on a delicate mineral sensation, a signature of the chalky terroir of Verzenay.

PAIRING

Blue lobster, roasted poultry, pan fried-foie gras with figues.

