

## BLANC DE NOIRS NV · GRAND CRU

### Exploitation certifications



2013 :  
High Environmental  
Value



2016 :  
Sustainable  
Viticulture in  
Champagne



October 2022 :  
Certification  
organic farming

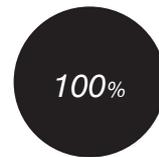


Dosage  
Extra-Brut  
5 g/L

### Vinification

Aged and vinified in wood : 33% in 205-liter Champagne oak barrels, 33% in 34 hectoliter oak casks and 34% in reserve wines from more than 40 different years from oak casks.

### Grape Variety



Pinot Noir

### Tasting

The Blanc de Noirs NV cuvee has a bright and fairly fluid colour, pale yellow gold with a lacquered effect and deep straw yellow reflections in the glass.

The first conveys delicacy, evoking light and toasted woody notes in harmony with notes of orange and apricot, relayed by a biscuit aroma, raspberry, quince, and warm apple. Aeration of the Champagne adds to its enjoyment with notes of vineyard peach, cumin, plum, fresh fig and accents of cassis, black liquorice and elderberry.

The initial taste on the palate is supple and fresh, with a creamy effervescence. The Blanc de Noirs NV cuvee develops a pulpy and coated fruity substance, supported by an acidity of grapefruit and fleshy fruits. Its mid-palate effect is orchestrated by a chalky minerality that imparts frankness and iodine salinity while lingering on the palate with a fruity and calcareous resonance. Thanks to the wood wine-making process, there is an enhanced fruity scent of Champagne in balance with a slender and integrated freshness. A precise blend allows you to appreciate the woody patina and the melting pulpy finish, full of sap and delicate vinosity.

### Food | wine pairing

- Peppered foie gras,
- Sliced duck breast, mango julienne with coriander, butternut-orange mousseline,
- Veal medallion, grenailles and chanterelles sautéed in butter, reduced jus.

### References

- Hachette Wine Guide 2018,
- Champagne Guide Gault & Millau 2018-2021,
- Dussert-Gerber Wine Guide 2019-2020-2021-2022,
- Bettane & Desseauve Wine Guide 2018-2019-2020,
- Gilbert & Gaillard Guide 2018-2019-2021-2022,
- The Champagne Guide Tyson Stelzer 2020-2021,
- Tom Stevenson - Christie's World Encyclopedia of Champagne & Sparkling Wine,
- Richard Juhlin - Champagne Guide et Parfum de Champagne.

### Bottling options

Bottle (75 cl).



GRAND CRU

★★★★

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