

## BLANC DE NOIRS LES CRAYÈRES MILLÉSIME 2016 · GRAND CRU

### Exploitation certifications



2013 :  
High Environmental  
Value



2016 :  
Sustainable  
Viticulture in  
Champagne

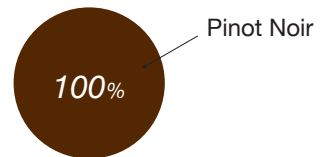
#### Dosage

Extra-Brut  
5 g/L

#### Vinification

Cuvée parcelaire « Les Crayères » Ambonnay Grand Cru Millésime 2016. Date of harvest and pressing : September 21, 2016. Cellaring : April 26, 2017. Aged and vinified in wood, in 205-liter Champagne oak barrels. Without filtration. Passage to the natural cold. Vines 50 years of age. Grassy parcel (H.V.E).

#### Grape Variety



### Tasting

The Blanc de Noirs Les Crayères Millésime 2016 cuvee has a satin-like, bright and dense, pale golden-yellow colour with deep straw yellow highlights.

The first nose evokes a scent of honeysuckle accompanied by notes of toast, hot brioche, caramel, quince and buttered apple. Then notes of plum, blackcurrant, fine and iodized chalk, candied grapefruit, apricot, sweet almond, pomegranate, wild strawberry, roasting and sweet spices all blend together.

The contact with the palate is clean and fresh. The Blanc de Noirs Les Crayères Millésime 2016 cuvee develops a luscious and sensual fruitiness, underpinned by the acidity of lemon and fleshy fruits.

The mid-palate is orchestrated by a chalky minerality that imparts frankness, iodine saltiness, and a lengthened palate. Working with wood allows the wine to breathe, and this takes on a tactile perceptual dimension, expressing the character of the parcel with a precise and gourmand aromatic richness.

The finely balanced and mixed whole results in a sleek finish, pulpy and chalky, gratifying delicious dry ingredients that prolong the pleasure.

### Food | wine pairing

- Shavings of Parmesan matured 40 months,
- Ravioles of foie gras and truffle cream,
- Chicken with morel cream and parmesan risotto,
- Veal tenderloin, creamy parmesan risotto and spicy jus,
- Tournedos Rossini.

### Bottling options

4,000 bottles (75 cl)  
288 magnums available in 2024 (150 cl)

