

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 (Bragelogne Beauvoir, Bligny, Bar sur Seine) and from the Montagne de Reims (Bisseuil).



Available in bottle.

To the eye

The robe of this cuvée is of a savoury golden colour. Its effervescence rises with some restraint and feeds a thin thread of foam as it surfaces. All this suggests a certain serenity and a feeling of full maturity.

On the nose

The first nose is immediately of pastry. There are clear notes of brioche, cream, honey, cooked fruit bringing us back to the kitchen. When aired, its expression is enriched with appetising notes of compotes and sugar candy. Later, one can perceive a touch of nougat on a background of dry herbs. Then autumn comes up with dry apricots, gravy, beech smoke and toasted bread. It is a nose that has reached its maturity. Both complex and elegant, it offers a fine balance between ripe fruit aromas, cellar maturity and evolution after disgorgement.

On the palate

There is a most comfortable attack. It is supple and endowed with a creamy effervescence; then its vinosity asserts itself. This wine is welcoming, full-bodied, while its effervescence is becoming more invigorating and its acidity provokes more salivation. This way it all becomes more fluid, and all the more so as its dosage is barely perceptible, and a balance is reached between freshness and vinosity. This Champagne can do without artificial devices and comes forward honestly to give you the opportunity to appreciate its texture which is broad and supple, as warm, voluminous and fluid, as wool.

Finish

It has a very long and rich finish with a persistence of 10 seconds. It is chalky and welcoming and ends its run with a distinct minerality, saline notes and cocoa bitterness.

This mature and vinous cuvée brings forth its aromatic complexity, its purity on the palate, and presents itself quite openly. It offers confidently its wholesome nature.

Serving recommendations

Do not hesitate to serve this cuvée in a nicely curved flute, at a temperature between 10 and 12° C, so as to enjoy its maturity and honesty. For a meal, it will go well with tender and clear textures endowed with autumn aromas. One can think of tagliatelles with truffles cream, risotto and ceps, ravioles and mushrooms, roasted scallops with pumpkin cream, sole meunière.

Awards

