



Les Ferrées

BRUT BLANC DE NOIRS

100% Pinot Noir from Avirey-Lingey in the Côte des Bar.

Let yourself be tempted by the natural balance of the Pinots Noirs from our «Vallée de la Sarce », selected into a single plot from our vineyard. A frank wine with lot of character.

SPECIAL CHARACTERISTICS

A cuvée from a single plot, Les Ferrées | Plots average age for this cuvée : 40 years | Main year : Harvest 2015.

VINIFICATION

Malolactic fermentation | Maturation : stainless steel vat | Filtration, cold stabilization | Ageing in cellar : at least 48 months | Alcohol by volume : 12 % | Dosage : 5 g/L

FOOD PAIRINGS

Fish : shellfish, oysters, seabass, halibut, plaice, striped red mullet, zander, scallop, sea bream tartare, sushi.

Sauce : butter, hazelnut butter, jus, veal stock.



TASTING

Appearance : fine, lively bubbles, fairly fluid, yellow gold, pale intensity.

Nose : yellow fruits, yellow florals, red fruits and black fruits.

Aromas : strawberry, raspberry, cherry, damson plum, peony, rose, marmalade, honeysuckle and honey.

Palate : a fresh, supple attack, creamy effervescence, fleshy fruity texture, crisp with an energetic freshness and soft finish.

Type : fresh, calky minerality, soil influence.

Service : serve at 9-12°.