



Blanc de Noirs - Grand Cru Bouzy - Brut

AOC Champagne Grand Cru Bouzy, Champagne, France

This pure Pinot Noir from Bouzy is drawn from the freshest vintages to express the grape variety and the powerful expression of the Bouzy terroir, while preserving finesse. Perfectly aged, it has acquired great complexity while maintaining its fruitiness. To accompany meals, for example with roast beef or wild poultry.

THE VINTAGE

- Non-vintage brut
- Pure Pinot Noir exclusively from Bouzy, blend of vintages, perpetual cuvée since 1992
- 50% reserve (reserve + base = double bottling volume)

LOCATION

- Bouzy (Grand Cru, Montagne de Reims)

TERROIR

- Full chalk basement and clay-limestone soil, regular south-facing exposure
- Climate of the Paris Basin, with mild winters, uncertain springs, hot summers, and cool but usually quite pleasant autumns

IN THE VINEYARD

- Sustainable viticulture: High Environmental Value and Sustainable Viticulture certifications in Champagne (organic fertilizers, cover crops, and other agroecological techniques)
- Old vines are no longer uprooted but interplanted to preserve genetic potential

HARVEST

- Manual harvesting
- Sorting on the vine if necessary
- White crates to lower the temperature of the grapes

WINEMAKING

- Traditional pressing, juice fractionation
- Stainless steel tanks to avoid the addition of exogenous aromas
- 4-hour flotation settling (limitation of impurities infusion)
- Fermentation thermoregulation at 18°C
- Fermentation in tanks adapted to the volumes of the fractions

AGEING

- Aging on fine lees from fermentation
- Malolactic fermentation for the development of wines
- Bottling in July when the wines are mature
- Rotating tank and bottle stocks of approximately 6 years



VARIETAL

Pinot Noir 100%

12.5% VOL.

Contains sulphites.

TECHNICAL DATA

Age of vines: Over 35 years old years old

Dosage: 6 g/l

SERVING

Serving temperature: 13°C

Aging potential: 2/4 years

TASTING

All the expression of Pinot Noir in its freshness, with aromas of red berries and violet. Long, structured, powerful, fruity, and well-balanced ensemble.

VISUAL APPEARANCE

Rich golden color, beautiful creamy foam

AT NOSE

Spices, wheat, flowers, plum, and white fruits

ON THE PALATE

Silky, fresh attack, good roundness

FOOD PAIRINGS

- Fish in all its forms
- Raw, grilled, smoked and roasted meats, meat pies, terrines and charcuterie
- Grilled meats, pork, poultry
- Fresh shellfish, stuffed, in casseroles, grilled shellfish, shrimp and prawns

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Fish, White meat, Red meat, Poultry

| | Type of bottle | | | | Volume (ml) | item code | Bottle barcode | Case barcode | | | |
|----------------|---------------------------|------------------|-------------------|------------------|-----------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
| | Champenoise verte allégée | | | | 75 cl | EBBN | 3523700000424 | 3523700000462 | | | |
| Palette Europe | Units per case | Units per pallet | Layers per pallet | Cases per layers | Btl weight (kg) | Case weight (kg) | Pallet weight (kg) | Btl height (cm) | Btl diameter (cm) | Case dimensions (H*L*P cm) | Pallet dimensions (H*L*P cm) |
| EPAL | 6 | 480 | 8 | 10 | 1.60 kg | 10.23 kg | 833 kg | 32.5 cm. | 8.5 cm | 33 x 26.5 x 19.5 cm | 120 X 80 X 170 cm |

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