





Champagne Baudry, Blanc de Noirs Extra Brut, AOC Champagne, Effervescent Extra Brut

AOC Champagne, Champagne, France

Armel and José Baudry are totally committed to the 20 ha vineyard and to the elaboration of their champagnes. Their philosophy: Healthy grapes of high quality with ecologically sustainable methods to preserve the environment, health and present unique Champagnes.

PRESENTATION

Made from a blend of 100% Pinot Noir, this Champagne evokes the nobility of Pinots Noirs. The dosage lower than 5g/l reveals finesse and a beautiful freshness. The ageing allows to reach a great complexity.

LOCATION

Located in the southern part of the Champagne production area, the vineyard of the Côte des Bar is composed of Jurassic hillsides, established on a limestone of the Kimmeridjien. Interspersed with small green valleys that join those of the Seine and the Aube, it constitutes a true mosaic with multiple exposures.

WINEMAKING

Like all our vintages, the Extra Brut-Blancs de Noir is kept for three years, the disgorging is done several months before distribution to guarantee a perfect quality.

VARIETAL

Pinot Noir 100%

12.5 % VOL.

SERVING

Serve between 6 and 8°c (42 to 48°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

This cuvée has a pale yellow color with fine and light bubbles. The nose is marked by aromas of white fruits such as peach or pear, it leaves a delicately airy sensation. On the palate, the lively and frank attack gives way to a deliciously fleshy sweetness, always supported by vivacity. The finish is very long on aniseed and licorice notes.

FOOD PAIRINGS

In apertif, with fish or with white meat.

Perfect match: Honey glazed pork tenderloin.



