





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.

Contains sulphites

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.







