



A GIFT OF THE TERROIR

TRADITIONAL LINE

## BLANC DE NOIRS

60% Pinot Meunier

40% Pinot Noir of which 20% vin de réserve

Dosage: 8 g/l

Aging on lees for 2 years

**Prices :**

Gault & Millau: 15,5/20

International Wine Challenge: Bronze Medal 2013

Tastedjournal: 87,5/100 - Andreas Larsson & Markus Del Monego

**Food matches:** Mashed avocado, shrimps, clams, vegetables snacks. It is the ideal aperitive wine.

*Historic cuvée of the Maison, this Blanc de Noirs reflects what was typical of the vineyard throughout its first generations. Its label therefore depicts Cumières, the village from which the Vadin-Plateau family originates.*

*Here we have a dominant Pinot Meunier, with an undertone of Pinot Noir: simplicity in all its elegance. From its Premiers Crus black grapes this Blanc de Noirs acquires its refined, tender and fruity aspect.*

The nose is clean and fresh, revealing aromas of brioches and croissants, hazelnut and almond. White fruits are present, with its hints of peach and pear. In the mouth, its texture is supple and light. It has the optimal balance between liveliness and roundness. The finish is long, highlighted by an elegant and discreet bitter note.

