

DÉGUSTATION ? SECRÈTE

DS1C5

Blanc de Noirs Cumières '07



Harvest 2007

2007 was marked by a beautiful spring, warm and dry conditions led to an early beginning of the vegetative cycle and flowering at the end of May. This year has been maintained till the harvest at the end of August, even if the rains complicated the maturation ending. Wine profile reveals a classic Champagne balance, with an expressive freshness, high amplitude and maturity.

Winemaking

100% Pinot Noir (organic)
Vinification in oak barrel
Completed malolactic fermentation
Time span on the lies: over 12 years

Crus

Cumières is a 1er cru village in the Marne valley.

Dosage

4 g/l (extra-brut)

Tasting

This Pinot Noir cuvée offers a deep gold color with a fine perlage. Nose is powerful, rich and complex with hints of clove, dry fruits, dry flowers and vanilla. The attack is nice, integrated in a tight structure with intense vinosity. Long finish.