

CHAMPAGNE MENNETRIER

in Arrentières



◆ CUVÉE BLANC DE NOIRS ◆

BLEND:

Cuvee 100% Pinot Noir. The Cuvee is entirely made from black grapes. We have selected Pinot Noir grapes from our oldest vines.

AGEING:

7 years

DOSAGE:

8.50 GR/L

DEGREE OF ALCOHOL:

12.20 %

TASTING:

On the nose there are notes of fruits. It is surprising by the fascinating freshness on the palate with an aftertaste of citrus flavour. The Cuvee is structured and tannic.

WINE AND FOOD PAIRING:

This Champagne is best accompanied with white meats and ideal for an aperitif.

Offers with the following dishes:

- ◆ Grilled marinated turkey and braised endives
- ◆ Fried foie gras escalope with truffle



Silver Medal at the competition "General Agricole de Paris 2019"