CHAMPAGNE
MENNETRIER

BRUT BLANC DE NOIRS

Pyramide

BLENDING
A blend of 100 % Pinot Noir, grapes from our old vines. Vintage 2018.

AGEING
7 years

DOSAGE
9,8 gr/l

ALCOHOL
12,20 %

TASTING
The nose is open and expressive, revealing intense fruity notes.

The palate surprises with its captivating freshness, providing an elegant contrast to a robust, tannic structure.

FOOD AND WINE PAIRINGS
Aperitif.

White meat.

Grilled marinated turkey and braised endives.

Pan-fried foie gras escalope and truffle.

TASTING
Recommended within 18 months

SERVE FRESH
Approximately 8°

AWARDS
Selected by the Hachette Wine Guide 2027
Gold medal at the Elle à Table 2026 competition
Gold medal at the Terre des vins 2026 competition
Gold medal at the Elle à Table 2022 competition
Silver Medal at Concours General Agricole 2019 competition

VITICULTURE DURABLE EN CHAMPAGNE

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

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