



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

Silver Medal at Concours General Agricole 2019 competition

Gold medal at the Elle à Table 2022 competition



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