



CHAMPAGNE
Jacques
BOLLAND
PROPRIETAIRE - RECOLTANT

CUVÉE *Brut Blanc de Noirs*

This Champagne is a Blanc de Noirs. It is made exclusively from black grapes with white juice: typical of the Côte des Bar.

100% Pinot Noir, it expresses the richness of our terroir.

It is kept for three years, disgorging is carried out several months before distribution in order to guarantee perfect quality.

The nose expresses the complexity of the aromas. There are notes of dried fruit such as almond, almond, orange and hazelnut and notes of yellow stewed fruit.

The palate is soft and delicate. The effervescence with fine bubbles remains creamy. The attack generous leaves room for an evolution on the roundness. The harmony of toasted bread and Quince jam is perfectly combined in this set. This ample Champagne is of a beautiful framework.

This Champagne is regularly awarded by the juries during competitions and cited in several many specialized guides (Hachette Guide 2018 and 2019 with one star)

The visual of this champagne evokes sobriety and elegance through its black and gold label. It is the expression of French luxury, chic and classic.