



## BLANC DE NOIRS

*Brut*

# CHAMPAGNE SORET-DEVAUX

*à Colombe-le-Sec*

*This champagne illustrates, briefly said, how maturity benefits a wine. It's ripe and warm aromas send us back to fall or winter thoughts.*

### 100% PINOT NOIR

TRADITIONNAL WOOD PRESS MACHINE VINIFICATION. MATURATION IN OAK BARREL.

### EYE

Its gold and amber robe is as elegant as its effervescence is fine.

### NOSE

The nose offers a very expressive maturity revealed through smoky, toasty, honey and grilled nuts aromas. Vanilla hints may even be recognized by some palates.

### MOUTH

This champagne « Blanc de Noirs » offers a completely different side in mouth. While keeping its mature and woody indentity, it will surprise us with black fruits and violet, pleasing us with a sense of freshness.

### A TASTING MOMENT

Blanc de Noirs is paired ideally with cheese but Roquefort. A perfect match to any cheese platter or game dish.