

Colette BONNET

CHAMPAGNE



PINOT NOIR 2014 EXTRA - BRUT



TERROIR

- Côte des Bar, Champagne Sud

BLENDING

- 98 % Pinot Noir and 2 % Chardonnay
- Harvest 2014

VINIFICATION

- Manual harvest
- Winemaking by the « Centre Vinicole de la Champagne » certified (Ecocert) and ISO standards (9001, 22 000, 14 001).
- Alcohol : 12,2°
- Liqueur dosage : 4 g/l

TASTING

- Visually : the wine has a dress of a gold colour with grey reflections. The bubbles string is regular, generous and homogeneous. The presence of a delicate and long cord of the glass wall enhances its visual attraction.
 - Nose : discreet and delicate nose revealing a complexe universe throughout the tasting. Green pear, quetsche or mirabelle. By opening, the nose offers us subsequently notes of ripe wheat, tea flowers and subtle and elegant smoky notes.
 - Finally, a pastry side appears discreetly with notes of lemon meringue pie.
 - Mouth : the mouthing is pure, straight and full.
- The notes of lemon, blond tobacco, fresh hazelnuth and tart pastries succeed each other. A floral dimension arrives at the end with a white flower taste.

SERVICE

- Ideal serving temperature : 10-12 °C

FOOD PAIRING

Goat/honey toast, green olive tapenade, risotto with chanterelles, poultry sauce with morels and mashed, butternut squash, lemon meringue pie.

