

# GÉNÉROSITÉ NOIRE

EXTRA BRUT - BLANC DE NOIRS

*Générosité Noire is a warm cuvée, which envelops the palate. It reflects the generosity of the black grapes of the Champagne terroir.*

## CHARACTERISTICS

- Grapes varieties : 50% Pinot Noir, 50% Meunier
- Terroirs : Aube, Montagne de Reims, Vallée de la Marne
- Dosage : 4 g/l
- Main harvest year : 2016
- Bottling year : 2017

## ELABORATION

- Vinification by crus and grape varieties in small volumes
- Ageing on lees minimum 6 months
- Blockage of malolactic fermentations on some tanks
- Blend with 30% reserve wine from previous harvests
- Bottling 10 months after the harvest, without filtration
- Bottled ageing: minimum 48 months

## TASTING NOTES

- Golden yellow color, intense and sustained
- Powerful and generous nose letting out notes of stone fruit (peach, mirabelle)
- Round and voluptuous palate, note of red fruits and slightly spicy

## AVAILABILITY AND TASTING ADVICE

- Available in bottle and magnum
- Potential of wine ageing : 3 years, to be enjoyed in his youth on the fruit
- Pairings : champagne at all times, cold cuts, cheese, terrines, fresh fruit
- Serve at 6°C

