BRUT

BLANC DE NOIRS

Our signature cuvée

BLEND

25% Pinot Meunier and 75% Pinot Noir. At least a quarter of the wines are reserve wines. The maturity of this Champagne is obtained after 36 to 48 months of aging on lees.

TASTING

Our Blanc de Noirs Signature is a blend of Pinot Noir and Meunier, black grapes with white flesh grown on old vines. This amber coloured Champagne comes with a generous and fine mousse, revealing some dried fruits, biscuits and almond paste notes on the nose. Quite a frank attack, followed by white-fleshed fruits and freshly picked redcurrant flavours.
On the palate, the finish is elegant, citrusy aromas along with a persistent and fresh minerality.

Rich and fine Champagne, very sophisticated.

FOOD / WINE PAIRING

Recommended as an aperitif but also with the following dishes:

- marinated wild salmon
- pikeperch fillet with beurre blanc
- saffron rice, Champagne risotto style

CHAMPAGNE FALMET-COLLOT CRÉATEUR

TEL: +33 3 25 27 20 11 - GSM: +33 6 26 82 66 91
CONTACT@FALMET-COLLOT.COM
WWW.FALMET-COLLOT.COM