



THE ORIGINAL FLACON
FROM 18TH CENTURY:

Painted in black
Limited production.
Tin label.

BLACK VINTAGE 2017 - LIMITED EDITION

VINTAGE 2017- THE SEASONS

The year of 2017 is very atypic. In spite of the frozen on April, the spring was shiny followed by a sunny summer. But the diluvian rain came at the end of August. The harvest started earlier. The Chardonnays were wonderful and the Pinots very juicy according to the plots.

TERROIR

AOC Champagne Premier Cru:
Pinot Noir and Pinot Meunier from the Montagne de Reims and the Marne Valley.
Chardonnay from the Côte des Blancs.

BLEND

54% Chardonnay.
32% Pinot Noir.
14% Pinot Meunier.

DOSAGE

8g / L.

TASTING NOTES

An intense golden yellow colour.

The impression of a fine noble woody film covers the fresh, oily hazelnut, and the colorful spices exhale their enchanting perfumes.

The sensation in the mouth is precise, semi-thick in texture, the tinted fruity flesh is very present on a lemony background and caramelized banana.

PAIRING

Veal tartar with walnut oil.