



CHAMPAGNE
DENIS FRÉZIER

Artisan du terroir

TERROIR NOIR



Monthelon – Mancy – Chavot-Courcourt

Blend : 60% Pinot Noir - 40% Pinot Meunier

Aging : cellar-aged for 3 years

Dosage : 6g/L



Description

“A fine and expressive *Blanc de Noirs* with plenty of character”

This champagne is entirely made from black grapes and epitomizes the strong character of the Pinot Meunier and Pinot Noir grape varieties which come from our historic vineyards. Its robe is golden-yellow with pale straw-yellow glints. Its nose is generous, complex, and fruity and opens up with notes of yellow peaches, citrus peel, bergamot, and honey, before evolving – after being aired for a short while – towards hints of acacia, hawthorn, dried and red fruits, all punctuated by roasted aromas. All the complexity of the nose is also in the taste before it gives way to a long, zesty, and toasted finish.



The winemaker's recommendation

This champagne will perfectly complement your aperitif as well as meat dishes such as roasted poultry, veal or lamb chops.



Prizes and awards

International Wine Challenge 2017 : **Silver**

Decanter 2017 : **Bronze (86 pts)**

