

**Duntze**  
CHAMPAGNE  
À REIMS | FRANCE

# 100 % PINOT NOIR

BLANC DE NOIRS  
INTENSE AND MINERAL



*Blanc de Noirs 100% Pinot Noir expresses all the aromas of its noble grape variety.*

*Originating from the Côte des Bar, Pinot Noir flourishes on the limestone and clay soils of marked hillsides facing south-east. A terroir that reveals the enchanting fruitiness and mineral power of this tasty, fresh and spontaneous wine.*

#### EYE

Fluid colour of a light, satiny gold with grey and pink hints.

#### NOSE

Fruity notes of pear, pink grapefruit and cherries in brandy subtly accompanied by a creamy side and small touches of toasted almond. Notes of flint provide a mineral aspect.

#### PALATE

Fresh and smooth, tempered by smoky notes. A fine structure brings nice bitters to the finish.

BLEND	100 % Pinot Noir
TERROIR	Côte des Bar
DOSAGE	5,6 g / L (Extra-Brut)
AGING	3 ans minimum
DISGORGING	3 mois minimum