

Duntze

CHAMPAGNE

À REIMS | FRANCE

BLANC DE PINOT NOIR

COTE DES BAR
INTENSE & MINERAL



BLANC DE PINOT NOIR expresses all the aromas of its noble grape variety.

Originating from the Côte des Bar, the 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

MOUTH

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

ORIGIN

COTE DES BAR
BARSEQUANAIS

CRUS

LES RICEYS

BLENDING

100% PINOT NOIR

TASTINGS :

2025 JAMES SUCKLING : 91/100

2023 GAULT&MILLAU : 15.5/20

2023 JANCIS ROBINSON : 16/20

AGING

Bottling : JUIN 2021

85% Harvest 2020

15% de Vins de Réserve

DISGORGEMENT

SEPTEMBER 2024

DOSAGE

2,2 g/l

SERVING TEMPERATURE

7-9°C

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PAIRING

"Its original subtlety and extra-brut dosage make this cuvée a fine aperitif wine.

Subsequently, it will perfectly accompany appetizers such as a salad of mullet with eggplant caviar, a fish such as Saint Pierre and bisque d'étrille with rosemary or Saint Jacques just seized and creamy risotto with truffles.

This white of Blacks also goes well with white meats and poultry as well as dry cheeses like a ripened chaource"

JAMES SUCKLING.COM 

2025 : 91/100

2026 : 90/100

Jancis Robinson

JancisRobinson.com

2023 : 16/20

Gault & Millau

2023 : 15,5/20