

CHAMPAGNE  
**CH. de L'AUCHE**



## CHAPITRE II

BLANC DE NOIRS

Sensual- Pure- Exotic

100 % Pinot Noir

### COLOUR

Our Chapitre II has bright yellowish hues, sparkling with fast fine bubbles. This Blanc de Noirs is a very appetizing wine.

### BOUQUET

Its initial aromas are instantly seducing. Tight and precise, its scents are reminiscent of mandarins, grapefruits, black pepper, lychees, and fine pastries. Upon aeration one perceives a hint of melon that is sublimed by candied pineapple and grapes. It has quite a fruity and pure bouquet, offering us the sensation of a beautiful summer afternoon.

### PALATE

The attack on the palate is creamy and soft. Then the effervescence kicks in with a voluminous and soothing second palate. An almost silky embroidery structure that is tart yet sweet with a warm feeling. A truly epicurean wine offering true texture like a fine cashmere.

Its finale is aromatic and quite long (10 seconds of persistence), salty yet sweet. This sensation punctuates the tasting and invites us to pair with gastronomic delicacies.

### PAIRING SUGGESTIONS

Please serve this wine in a flute or tulip shaped glass at 8C temperature. This blend will perfectly match fine textured and exotic dishes. Let us think of pork in sweet and sour sauce, breast of duck with chutney, poultry with mixed pickle sauces, Asian cuisine in general, sweet and sour dishes but also fine cheeses accompanied by dry fruits.

### A WORD FROM THE CELLAR MASTER

*“This Pinot Noir blend is aromatic, pure, summery, and appetizing. Its sensuality and soothing texture express balance in a true classic style,”*

**Jean-Christophe Lenfant**

### OENOLOGICAL CHARACTERISTICS

70% wine from reference year 2018

30% reserve wines

Dosage: 6 g/l

Aging time in cellars: 4 years

Bottle cellaring after disgorging: 6 months