



## CARTE NOIRE



### TERROIR

Troissy - Vallée de la Marne

### BLEND

40% Chardonnay

30% Meunier

30% Pinot noir

### DOSAGE

10g/l

### TASTING NOTES

#### Colour :

A clear golden colour, fine, elegant bubbles.

#### Nose :

A delicate nose dominated by citrus fruit, with hints of fudge.

#### Palate :

Superb length, smooth with brioche aromas and subtle notes of honey, pine nuts and light tobacco.

### RECOMMENDATIONS

#### Storage :

Enjoy preferably within 2 years.

#### Serving temperature :

Between 8° and 10°C.

#### Pairing :

Aperitif, white meat or fish.