



CHAMPAGNE
BERNARD REMY

Champagne Blanc de Noirs

The lightness of its youth reveals
the intensity of the fruit.



Full-bodied and balanced, this wine will seduce you
with the intense fruitiness on the palate,
long-lasting and delicate.



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Tasting

A Champagne of character with a lively, intense nose, playing on the aromas of summer fruits: pear, quince, fruit preserves.

This fruitiness is long on the palate, a sign of the elegance and complexity of this cuvée.

The Blanc de Noirs will reveal all its aromas with a fillet of doe or a guinea fowl with mushrooms.

Blending

100% Pinot Noir

Ageing

18 months' ageing in cellars.

Dosage

8g/l

Bottling

Bottle of 750 ml.

Awards and Medals*



*See all our awards on our website:
www.champagnebernardremy.com