

AU CŒUR DU VILLAGE

(SÉLECTION)



**BLANC DE NOIRS - BRUT
PREMIER CRU**
(ALSO AVAILABLE IN DEMI-SEC)

THE STORY BEHIND “AU CŒUR DU VILLAGE”

It is within the village of Sacy that the House comes to life and that Catherine and David lead their events as match-makers. It is the home of the brand, the core of the entity, and what this generous and identity Blanc de Noirs stands for. It is the true reflection of the terroir of this “Premier Cru” in Montagne de Reims.

WHAT ABOUT YOURS?

Have you visited our village of Sacy? Many events marked with friendliness are organized there. Challenge us!

ITS MAKING

Vignes de Sacy, classified Premier Cru
50 % of Pinot Noir and 50 % of Meunier
3 years of harvests
Complete malolactic fermentation
Dosage: 11 g/l

IN A FEW WORDS...

Fruity, nutty, universal, generous

ON TASTING...

The colour is both golden and amber. Nice creamy foam.
The nose is headed by the strong identity of Blanc de Noirs with touches of nuts melting into a pastry universe of fresh crumb and buttery pastry. Apricot jam and apple pie provide the forefront aromas with a gourmet and generous dimension. A spicy touch (ginger) underlines a blossoming maturity.
The palate is cheerful and sweet, first boosted by stewed fruits, then by dry fruits. Pinot Noir is clearly revealed in the second part of the palate with Kirsch notes that provide an autumnal expression to the wine.

FOR WHICH OCCASIONS?

Champagne for any occasions. Perfectly matched with quail with grapes, veal ragout, even in original pairings with lemon meringue pie or roasted pineapple.

ITS BOTTLING

Available in bottle.



— Warm regards —