



La Vigne Royale

Blanc de Noirs

Home of Champagne finest Pinot Noir, Celles-les-Condé lies at the junction of the Dhuys and Surlémin rivers, a favorite place for the Royal Court. On these vast and sunny slopes stands **La Vigne Royale** (*The Royal Vine*), a vineyard on which our maternal grandfather has planted Pinot Noir.

Harvest: September 5, 2003

Grapes: 100% Pinot Noir

Terroir: Vineyard "Mocque Tonneau" in Celles-lès-Condé,
Principality of Condé, hard limestone subsoil.

Vinification: Vinification in 4-wine oak barrels. Barrel fermentation with the lees regularly stirred back into the wine. Remains in barrels until May.

Bottling: 5th May 2004

Disgorging: Manual, from 2014 (see rear label for exact date).

Dosage: 1,7 g/L - Extra Brut

Appearance: Deep gold. The bubbles are lively and cristalline.

Nose: La Vigne Royale is full of character and personality and expresses fruity racy notes and spicyness.

Mouth: The wine is juicy and smooth before revealing the energy and the power of the Pinot Noir from Mocque Tonneau.

Food & wine: Complex and vibrant champagne that will perfectly match sweet and sour dishes such as a peking duck and its caramelized apples.



References:

Revue du Vin de France Guide : 17 /20

Bettane & Desseauve : 16.5 /20

Jacques Dupont : 17 /20

Exclusive Champagne Guide : 16 / 20