



CHAMPAGNE  
FERDINAND  
BONNET

# BLANC DE NOIRS BRUT



🌿 “ Ferdinand Bonnet flagship, Blanc de Noirs is the most important cuvée from our range. Pinot Noir is in our genes. Between strenght and finesse, minerality, aromatic complexity, and elegance, Ferdinand Bonnet archetype is brought by this unparalleled grape, grown on our millenium terroir. We adapt the aging of every base wine from 2 to 5 years. Beyond the very notion of cuvée, it is pure intense and precise. Its fruitiness, sustained by a softened acidity, fills up this champagne with pure emotion.”

- IRVIN CHARPENTIER, CHEF DE CAVES -



## TASTING NOTES

The Blanc de Noirs is rich, hearty and meaningful. It shows highlights of gold. Its bubbles are very fine and long-lasting. Its nose is fresh and intense with tasty hints of gooseberry, morello cherry, and fresh quince. Dense, spicy, mineral on the palate, Blanc de Noirs is vinous and reveals the finest expression of the Côte des Bar.



## MULTI-VINTAGE BLEND

The average maturation on fine lees is 36 months. It's a blend of 5 vintages. Proportion of reserve wines is between 45 and 55%.



GRAPE VARIETIES : Pinot Noir : 100 %

DOSAGE : 8 g/L