



## Contrée Noire

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**Vineyard :**  
Ground  
Clay-Limestone /  
Kimméridgien soil

**Vintage :**  
2014

**Aging on lees :**  
4 to 6 years

**Aging :**  
Stainless steel only

**Tasting :**  
The nose is flattering  
with lots of elegance  
where notes of yellow  
and white fruits  
appear while being  
relatively harmonious  
in the mouth and  
accompanied by a hint  
of roundness with a  
very long finish.

**Food / Wine matching :**  
Caviar on a bed of  
fresh cream d'Isigny  
Sur Mer.

**Dosage :**  
2 g/L - EXTRA BRUT

**Blending :**  
100% Pinot Noir

**Appearance :**  
A bright gold together  
with effervescence  
featuring very fine  
bubbles.

**Pierre Brocard's  
advice :**  
« The ultimate in  
Champagnization, the  
vintage, the purity of  
champagne. »

