

Champagne Batisse-Lancelot

Cuvée Pinot Noir

100%

Rich, Indulgent, Voluminous

An invitation to go back in time, to browse the countless vintages that have made it up since 2014, a perpetual reserve of our best 100% Pinot Noir vintages.

This cuvée is distinguished by its gourmet intensity with citrus notes, its aromatic complexity, its refined power, its fine bubbles.

It is an exceptional champagne.



Blend: 100% Pinot Noir

Tasting notes: To the eye: Clear and brilliant colour, with a "gold-yellow grapefruit" hue. The effervescence is particularly fine and regular.

Nose: The first nose reveals vinous notes, toast and brioche. The second nose reveals notes of citrus and mandarin but also slightly floral notes.

Palate: The attack on the palate is fresh and lively. This is followed by a sweetness in the mid-palate that brings greediness and roundness. Finally, the tasting ends with a very present substance bringing a nice length. There are aromas with a vinous note of toast.

Food and Champagne Pairing: The vinous side of this Champagne will perfectly accompany your aperitifs

and white meats in sauce.

Vinification: A blend since 2014 of several years of harvesting called Soléra "perpetual reserve". Each new year, 25% of new wines will be aged in oak barrels before joining the reserve.

Ageing in bottles: 48 months minimum.

Dosage: 7/8 g/l

Alcohol: 12.5%

To be enjoyed between 5 and 8 degrees.

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