



## CHAMPAGNE MALARD EXCELLENCE BLANC DE NOIRS

Excellence Blanc de Noirs, offers a nice persistent fizz & a bright, clear buttercup yellow hue. Aromas of confit fruit, Mirabelle plums & mandarin. Lively attack with the same flavours as the nose, full bodied with a lovely long finish.

**Blend:** 100% Pinot Noirs

エクセレンス・ブラン・ド・ノワール：  
✓ 澱と共に8年間の熟成

**Main crus:** Cramant, Chouilly, Oger.

**Fermentation:** Full malolactic fermentation.

**Aging:** On lees, minimum 5 years in the cellar.

**Disgorging:** A few months before shipment.

**Dosage:** 8 g/L.

**Tasting notes:** Pinot Noirs have an intensity and maturity which makes them essentially wines for food. They are particularly good with cured ham, mushroom fricassee and roast chicken with truffles.

