

DOMAINE
La Borderie
CHAMPAGNE



Cuvée Val Moré

Blanc de Noirs Millésimé

One grape variety : Pinot Noir.

One plot: " Val Moré " in Bar sur Seine.

One year: Vintage 2015

Vinification: Juice exclusively from cuvees. Malolactic fermentation carried out in stainless steel tanks. 5% oak barrels (MLF blocked).

Aging: 55 months in cellar.

Dosage: Extra Brut.

Tasting: Pale yellow robe. Nose with notes of blackcurrant, redcurrant, smoked limestone, toast, almond, honey, sweet spices. Straightforward, mineral, salty and vinous palate.

Pairing dishes/wine: Sea bream, Steamed sea bass, Pumpkin soup, Sliced duck breast, Braised beef cheek, Tomme cheese with bear garlic.

Serving conditions : 10°C

