



Collectionneurs  
d'instant

*A little note in a book is enough to launch  
the first shears cuts during the harvest.*

*When the date has been set, an entire spirit awakes,  
an atmosphere comes to life: the scent of the  
pressed grapes, the sticky sugary soil and the  
hubbub of the grape pickers bringing the boxes...*



## Coup de crayon

BLANC DE NOIRS - EXTRA-BRUT

*50% Meunier  
50% Pinot Noir*

Brut (4 g/L) – Harvest 2017

100% first pressing – Malolactic fermentation  
Maturation made in barrels during 6 months.

### The nose

Like the grape when it is pressed, the nose expresses many eloquent and delicate aromas. Enveloping fragrances of the end of summer, such like orange blossom, almond, candied apple, lime tree, mirabelle, grilled nuts...

### The palate

The Pinot Meunier and the Pinot Noir give a fresh and refine composition to this cuvée. As for the nose, the fruity and coated aromatic range reveals a greedy character, crunchy and fresh like the grape pulp.

This champagne will be especially ideal to be drunk at the aperitif but also during the meal:

- Monkfish sweet curry.
- Partially-cooked duck foie gras.
- Comté, Brie or Langres cheeses.
- Snacked scallops with candied vegetables.

21 Rue Bailly, 51700 Vandières - FRANCE  
+33 (0)3 26 52 67 29 - [contact@champagne-copin-cautel.fr](mailto:contact@champagne-copin-cautel.fr)  
[www.champagne-copin-cautel.fr](http://www.champagne-copin-cautel.fr)

