



Blanc de noirs

Vineyard

Villiers sous chatillon

Soil : Clay

Vine Age : 40 years

Vinification

Blending :

Grape variety : 60% meunier - 40% pinot noir

Years : 10 % reserve wine

Fermentation and Ageing : inox tank

Malolactic fermentation : Yes

Dosage : Brut (6g/l)

Dégustation

The cuvée Blanc de Noirs les Galipes is the emblem of the house. Mineral, tensed and fruity, it shows the richness of Villers sous Chatillon's soil and terroirs.