

C H A M P A G N E

— DEPUIS 1889 —

Laberte Frères À CHAVOT

Blanc de Noirs Brut Nature

Our Blanc de Noirs is made with a fine selection of plots from Coteaux Sud d' Epernay and Vallée de la Marne. This is a perfect representation of the fruitiness from Meunier, the vinosity from Pinot Noir et the mineral freshness from the chalky Terroir.

Cultural practices : vines growing with the respect of nature. Influenced by ecological methods. Vines around 30 years old.

Assemblage :

- 50% Pinot Noir and 50% Pinot Meunier.
- 50% of reserve wines from previous vintages aged in barrels on lees.

Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in small foudres and barrels with a few batonnages.
- Minimum used of sulfites
- Malolactic fermentation made.
- Ageing on fine lees

Dosage : disgorgment by hand. No dosage.

