

CHAMPAGNE SOUTIRAN

PERLE NOIRE BRUT GRAND CRU



Rich gold in color, with notes of fig and ripe pineapple on the nose. Lively and creamy perlage with flavors of baked apples and guava on the palate, supported by fresh minerality.

Color: Sparkling white

Grapes: 100% Pinot Noir

Soil: Clay and limestone

Yield per HI/Ha: 60 HI/Ha

Dosage: 7 g/l

Fermentation: In stainless steel

Aging: 5 years on the lees prior to disgorgement

Production: 8,000 bottles per year

Represented by Soilair Selection

Seventy.com/PerleNoireBrut