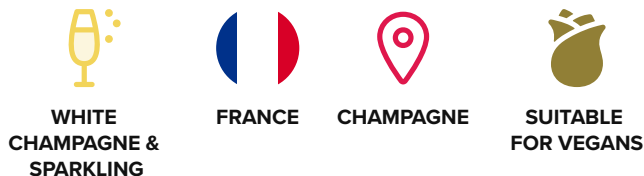


Mercier

Blanc de Noirs



TASTING NOTE

Deep gold hue. Aromas: candied citrus, dried apricots, almonds, hazelnuts, nougat, caramel, spices. Evolves to coffee, cocoa, toasted brioche. Pinot Noir dominance brings structure, flavours of jellied quince, apple, pear. Verbena, thyme freshness leads to a finish of lingering freshness, gentle bitterness

VINIFICATION

Made in Champagne, France - traditional method. 80% Pinot Noir, 20% Meunier. 15 to 25% of reserve wine. Dosage: 9 g/L. 2 to 3 years of maturation on lees. 3 months of post-disgorgement ageing.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Pinot Noir (80%), Pinot Meunier (20%)
CLOSURE	Natural Cork
SKU CODE	C92561NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	C92561NV