

CHAMPAGNE
P.Vallée



Champagne P. Vallée

BLANC DE NOIRS | EXTRA BRUT

THE P.VALLÉE BRAND
IS OWNED BY VALLEPICCIOLA

DENOMINATION

Champagne

AREA OF PRODUCTION

Côtes des Bars

GRAPE VARIETY

Pinot Noir 100%

SOIL TYPE

Limestone and chalk

AGE OF VINEYARDS

30 years

LEES AGEING

Minimum 4 years

DOSAGE

2 gr/l

SERVING TEMPERATURE

4° - 6°

ALCOHOL

12,5 % Vol



TASTING NOTES

Golden yellow. On the nose, it shows great complexity with notes of honey, quince and candied citrus. On the palate, it is soft, ample and delicate. Fresh and long finish with citrusy notes.



PAIRING

Excellent as an aperitif, but also paired with fish and tartare.

AVAILABILITY

750 ml

1500 ml

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