

CHAMPAGNE BARBIER-LOUVET

À TAUXIÈRES

Since 1835 Tauxières-Mutry et Bouzy, France

L' HÉRITAGE DE SERGE BRUT TRADITION PREMIER CRU *Premier Cru Blanc de Noirs*

+158472 (SPEC)

Wholesale \$43.01

BC Retail \$55.99



Gold Medal
Concours Mondiale 2018



Gold Medal
Vignerons indépendants 2018



Silver Medal
Decanter WW Awards 2020

Notes: A beautiful golden robe in colour. On the nose, engaging aromas of white fruits, ripe apple, yellow peach, apricot, dry fruit and toasted almond. Rich aromas emerge into a melange of apple, pear and hints of mature orange. Generously fragrant and full-bodied in the mouth, showing pleasant rusticity and long length typical of Pinot Noir.

Ideal as an aperitif but also pairs beautifully with appetizers, seafood in sauce or grilled, poultry and white meats, veal, vegetables, pasta, puff pastry, hard cheeses.

Technical Data

Pinot Noir 100% (Blanc de Noirs), 30-40% Reserve
Ageing: 2-3 yrs, minimum 18 month maturing in cellar
Soil: Clay, chalk and limestone of Tauxières-Mutry (1er Cru village)
Average age of vines: 35-40 years
Residual Sugar: 9 g/l
12% alc./vol.

Case 6 x 750 ml



Choice Import Agencies



+158472