

# 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)

BC Wholesale \$37.98

BC Retail \$49.99



**Gold Medal**  
Concours Mondiale 2018



**Gold Medal**  
Vigneron indépendant 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