

# FLEUR NOIRE

VINTAGE 2018
COMPOSITION N°7

# Elegant, lively and distinctive



# Light golden robe

set off by elegant threads of bubbles.



# Complex and powerful nose

opening with notes of raspberry and red fruit, underlined by aromas of citrus and red fruit such as blackcurrant.



#### Elegant on the palate with a lively attack and notes of fresh raspberries and red fruit. Lots of finesse and good tension, with hints of black fruit, blackberries,

blueberries and raspberries.

#### A long,

refined and spicy finish.

### PAIRING SUGGESTIONS

A perfect accompaniment to roast pork with a cranberry sauce and roast potatoes, or a beef carpaccio spiced with five berries.



#### BLENDING

Vintage 2018, Blanc de Noirs, 100% Pinot Noir.

## VINIFICATION

100% «Coeur de cuvée» (highest quality first press juices) Dosage: 4g/L - Extra-Brut

Dosage: 4g/L - Extra-B Ageing: 6 years.

OF THE 6 COMPOSITIONS CREATED BY OUR CELLAR MASTER, COMPOSITION NO. 4 WAS SELECTED AS IT PERFECTLY MATCHES THE BEAUMONT DES CRAYÈRES STYLE OF WINE.

