

CHAMPAGNE

*J. Festulat*

Since 1862

ÉPERNAY - *France*

**CARTE D'OR  
BLANC DE NOIRS BRUT**

50 % Pinot Noir  
50 % Pinot Meunier

This "Blanc de Noirs" Champagne produces foams abundantly on serving, and there follows a nicely persistent stream of bubbles.

The colour of the wine lies between pale gold and white gold.

A first discrete nose then opens, to give way to notes of crisp white fruit.

On the palate, the wine is fresh and lively, releasing fresh vegetal notes with a fine finish that is both tangy and tonic.

This is the ideal Champagne to accompany your festive occasions.

Dosage 8g/bottle  
To serve between 5 and 7°C

