



Vincent TESTULAT

CHAMPAGNE

• SINCE 1862 •

CARTE D'OR BRUT BLANC DE NOIRS

50% Pinot Noir and 50% Meunier



Terroir

This cuvée comes from vineyard Epernay, Mareuil le Port and Côte des Bars

Clay - chalky soil



Vineyard worked under the label High Environmental Value "HEV" since 2016



Vinification

- 50% of the Harvest 2021
- 50% vins de réserve 2019-2020
- Vinification in thermoregulated stainless steel vats (to preserve the identity of the terroir)
- Malolactic fermentation
- Bottling February 2022
- Aging 24 months
- Disgorging in 2024
- Dosage 10 grammes/liter



Tasting

👅 Notes of crisp white fruit

👄 Notes of fresh vegetal

Serve between 5°C and 7°C.



Awards



88 points - Wine Enthusiast



Gold medal - Gilbert & Gaillard