

CHAMPAGNE  
*de Sousa*  
à Avize



BOISÉ



ÉDITION LIMITÉE



TERROIR



# BLANC DE NOIRS

## BRUT NATURE



« A CHAMPAGNE FROM THE AMBONNAY TERROIR,  
A HISTORIC VILLAGE CLASSIFIED AS A GRAND CRU  
IN THE MONTAGNE DE REIMS »

### TERROIR

**Grape variety:** 100% Pinot Noir

**Terroir:** Ambonnay Grand Cru, Montagne de Reims

**Soil type:** Chalk

**Average age of vines:** 45–75 years old

**Alcohol content:** 12.5% vol

**Method:** Organic and biodynamic

### WINEMAKING

**Handpicking Harvest:** 100%

**Ageing:** 100% oak barrels, indigenous fermentation, indigenous malolactic fermentation

**Dosage:** 0 g/L

**Reserve wine:** 0%

**Filtration and fining:** none

**Recommended ageing period:** 3–8 years

### TASTING NOTES

An unusual cuvée for the estate, which specialises in great white wines. Yet, from the very first nose, it is unmistakably Pinot Noir – and a great one at that, confirmed on the palate by a pronounced structure, without any heaviness, and with a restrained complexity that requires time to unfold. A very fine wine, perfectly crafted and balanced.

**Serving temperature:** 10–12°C

**Food and wine pairings:** Cheese charcuterie, mushrooms, small game birds.

 12 place Léon Bourgeois - 51190 Avize  
 Tél : +33 (0)3 26 57 53 29 - [contact@champagnedesousa.com](mailto:contact@champagnedesousa.com)  
 [www.champagnedesousa.com](http://www.champagnedesousa.com)

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