

P A R A D O X E



Our Blanc de Noirs, from the 2016 vintage, embodies the essence of Verzenay Pinot Noir. Despite unfortunate mildew that significantly impacted the harvest, the vine's cycle progressed smoothly, with gentle flowering and veraison stages. Despite the challenges, this vintage took its time to reach optimal ripeness by late September. The wine reveals a fruity, elegant, and balanced profile, showcasing its purest expression thanks to zero dosage.

Base: Harvest 2016

Bottling: 28th April 2017

Disgorgement: December 8, 2022

Assemblage: 100% pinot noir

Terroir: Verzenay, Grand Cru

Soil: Clay-limestone

Main plots: Les Champs Saint-Martin (60%), Les Longues Raies (20%), La Chenille (20%)

Average age of the vines: 45 years

Dosage: 0 g/l, Brut Nature

T A S T I N G

Colour: Bright golden gold.

Nose: Bearing the mark of Verzenay Pinot Noir, with cherry pit accompanied by hints of brioche and almond paste.

Palate: Displays stone fruit flavors, pastry notes, with a texture that is both indulgent and powerful. Beautiful tension characteristic of the vintage and certain selected terroirs on exposed chalk. A Champagne suitable for gastronomy.

