

CUVÉE NOIR NATURE

100 % Pinot Noir.

VINE-GROWING

- Average age of the vines: 30 years.
- Terroir: Aube, the southernmost part of the Champagne region. Clayey limestone soils and subsoils.
- Altitude: between 250 m and 320 m.
- Climate: Continental with an oceanic influence.
- Planting density: 8650 vines/ha.
- Yield: about 10,500 kg/ha or 62 Hl/ha.
- Vineyard management: integrated pest management with streamlined phytosanitary treatments, manual trellising and regular ploughing, which means our estate is certified HVE (Haute Valeur Environnementale - high environmental value) level 3.
- Strictly manual harvesting.

WINE-MAKING

- Pressing of whole bunches of grapes using pneumatic presses.
- This range is produced only from the first and very best juices of the pressing process called "jus de cuvée".
- Alcoholic and malolactic fermentations in thermo-regulated stainless steel tanks.
- Blended wine with several years of harvest.
- Ageing for 24 months minimum on slats after bottling.
- No dosage at disgorgement.
- Marketing of the bottles after 12 weeks of disgorging.
- Serve chilled but not iced, i.e. 7°C.
- Available in bottles and boxes of 6 bottles.

TASTING

COLOUR

This wine is light gold in colour with plenty of fine bubbles.

NOSE

Fruity notes of candied apricots and fruit jelly are subtly accompanied by hints of almonds.

On the nose, this cuvée is expressive and very fruity, resulting in a distinguished and great champagne.



FRUITY
CRISP

SUBTLE
GENEROUS

PALATE

Crisp initial flavour; crispness that is maintained throughout the tasting. The palate is in continuity with the nose with notes of almonds and pastries suggestive of apricot tart. The substance and structure reveal a generous, tannic and complex champagne.

A cuvée to be enjoyed unhesitatingly as an aperitif or as an accompaniment to raw fish or shellfish.




Richardot
CHAMPAGNE

