

LAGARDE

EXTRA BRUT  
BLANC DE NOIR

LAGARDE CHAMPENOISE  
EXTRA BRUT - BLANC DE NOIR 2016

*It is the most recent sparkling wine of our winery and it is a special limited edition of 2.500 bottles of Blanc de Noir made with 100% of Pinot Noir grapes from the Uco Valley, from a spectacular vintage. It was made following the traditional Champenoise Method and its second fermentation happens in the bottle. It rests on its lees for 24 months, thus becoming complex and intense.*

TECHNICAL INFORMATION

100% Pinot Noir

Alcohol: 12%

Residual Sugar: 6 g/l

Total Acidity: 7,57 g/l

PH: 3,2

Vineyards: Vista Flores, Tunuyán, Valle de Uco - Mendoza

Planted in: 1999

Altitud: 1050 masl

**Fermentation Process:** traditional Champenoise Method. The base wine is fermented in stainless steel tanks at a temperature below 16 ° C. The second fermentation happens in the bottle

**Aging Method:** stays in contact with the slops for at least 24 months prior to disgorging

**Storage Potential:** over 5 years

TASTING NOTES

- Golden with pink highlights that resemble the onion skin
- Thin with delicate bubbles that are very persistent
- Complex aroma of red fruits, flowers, yeast, bread and honey
- Refreshing, voluptuous, creamy and vibrant texture at the same time

PAIRING SUGGESTIONS

Due to its structure and acidity, it can be enjoyed during a long dinner, from beginning to end. It goes well with different types of dishes, textures and flavors. The perfect match for special moments.

