

CHAMPAGNE
Forget-Chemin

à Ludes-le-coquet

CARTE NOIRE

Terroir

Our champagnes are made exclusively from grapes grown and picked in our own vineyards which we cultivate using sustainable agricultural practices. The estate has been certified as being of High Environmental Value (HVE). The average age of our vines is 31 years. Cuvée Carte Noire is a blend of wines from three different years and includes all three of the main Champagne grape varieties (Pinot Noir, Pinot Meunier and Chardonnay). The grapes come from 5 villages: Ludes, Mailly-Champagne, Chigny les Roses, Verzenay et Taissy.

Wine Making

- Manual harvest
- Quality certified pressing (using a 4,000 kg pneumatic press) - Alcoholic fermentation carried out at 20° C in temperature-controlled stainless-steel vats in order to preserve the individual character of each terroir.

Tasting Notes

A wine with real substance and a 'robust' character. Dense, firm, well-structured and assured. A fully mature wine with true aromatic complexity and lots of character on the palate. Serve at 10° C (50° F) in a large, broad wine glass in order to appreciate the full breadth of the wine in the mouth. Match with white meat dishes in sauce, chicken vol-au-vents, or pan-fried mushrooms.

Bottles sizes

Available in 750 ml bottles.

Packaging

Packed in cases of 6 bottles

