



DEPUIS 1837

de VENOGE

CORDON BLEU BLANC DE NOIRS



Since 1837, the Champagne House de Venoge is famous for the high quality of its wines from Champagne. The Blanc de Noirs is exclusively made from black grapes varieties.

TASTING NOTES

It is a blend from about 15 crus among the most prestigious ones. The Pinot Noir mainly comes from the Montagne de Reims and the Pinot Meunier from the Vallée de la Marne. First Champagne House to elaborate a wine entirely made of black grapes in 1988, de Venoge Blanc de Noirs offers all the characteristics of this typical wine which provides it with so particular specificities.

BLEND

- Pinot Noir 80%
- Pinot Meunier 20%

TECHNICAL

Ageing: 4 to 5 years
Dosage: 8g/L
12% / Vol.