



DEPUIS 1837

de VENOGE

CORDON BLEU BLANC DE NOIRS



SINCE 1837, HOUSE DE VENOGE IS FAMOUS FOR THE HIGH QUALITY OF ITS WINES FROM CHAMPAGNE. De VENOGE WAS THE FIRST CHAMPAGNE HOUSE TO PRODUCE BLANC DE NOIRS IN 1988.

TASTING NOTE:

A blend from about 15 of the most prestigious crus. The Pinot Noir mainly comes from the Montagne de Reims and the Pinot Meunier from the Vallée de la Marne. Fruity nose of strawberries, raspberries, nectarines, hazelnuts and salted almonds. Medium to full body with sleek bubbles. Lovely roundness, with delicious hazelnut notes at the end

BLEND:

- Pinot Noir 80%
- Meunier 20%

TECHNICAL:

- Dosage: 6,9 g / liter
- Alcohol level: 12% / Vol.

93
POINTS

Wine Spectator

93
POINTS

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