



Carte Noire

Generosity and Smoothness

The emblematic and authentic cuvée of Champagne Charlier

Blend

Grape varieties : 60% Pinot Meunier - 20% Pinot Noir - 20% Chardonnay

First pressing juices only named Cuvée.

Origin : Vallée de la Marne - Marne Valley

Base harvest 2015 : 50%

Reserved wines of 2014 and 2013 : 50%

Vinification and Ageing

Grapes harvested by hand at the moment of **perfect maturity**.

Vinification : - Entirely in Foudres de Chêne for 8 months.

- Natural malolactic fermentation in barrels.

Ageing on lees : 4 years minimum, more than two times longer than required by the Appellation (15 months).

Remuage : hand shaking on wooden racks.

Dosage (Brut) : 7,8 grams per liter + Exist in Demi-Sec at 18 gr/l.

Tasting Notes

This cuvée represents the very spirit of Charlier & Fils. The full diversity of the Pinot Meunier enhances all the fruitiness and its complexity.

Its **nose** reveals white fruits (apple, white peach) joined by spiced nuances.

In the **mouth**, the attack is frank with an elongated structure that embodies the balance of this Champagne.

Food-Champagne pairing

The Carte Noire Brut is an ideal aperitif for a **drinks party or reception**.

A great match throughout the meal, this Champagne will pair well with simple dishes such as parma ham with melon and will also enhance more sophisticated foods such as a back of cod with white butter sauce.

You will really appreciate with poultry, and white, light meats.

Awards

IWSC 2019 : Bronze Medal with 89 points

Wine Enthusiast : 88 points

International Wine Challenge IWC 2017 : Silver Medal



Bottles sizes

Half-Bouteille, Bottle,
Magnum and Jéroboam.
Larger sizes on special order.

« **Aux Foudres de Chêne** »

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