



ALBERTO
MASSUCCO
CHAMPAGNE



NUIT BLANCHE

GRAPES

100% Pinot Noir

The grower has selected the grapes from the soil of the Trousset family's historic plots halfway down the hill in the Premier Cru village of Sacy. Fermentation takes place in stainless steel vats at a controlled temperature and includes the use of malolactic fermentation however, the wines from the last vintage are then added to those of the perpetual reserve kept in casks since 2014. This champagne is yeast fermented for over two years and has a sugar residual of less than 1,20 g/l and all the characteristics of a *brut nature*. The champagne is fresh and lively with notes of small red fruits and flowers with a base of minerality.