



ALBERTO
MASSUCCO
CHAMPAGNE



BLANC DE NOIRS

GRAPES

100% Pinot Noir

The Pinot Noir of the Verzy Grand Cru (in the northern part of the Reims Mountain) is cultivated and then turned into wine by the highly skilled hands of Mathilde, an expert not just in the vineyard but also in the cellar. Fermentation is carried out in small stainless steel vats with no malolactic fermentation. The champagne, an undeclared vintage, has a primary yeast fermentation of just under three years before being dosed at 3 g/l. An elegant, subtle yet intense champagne which is fresh and complex with a perfectly blended red fruit note and a burst of minerality. It has a lively, tasty and well balanced flavour.