

CHAMPAGNE de VENOGE 1837



BLANC DE NOIRS RESERVE

BLEND

80% Pinot Noir
20% Pinot Meunier

MATURITY

3 to 5 years in our cellars

DOSAGE

8g/L

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 varietals. 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.

TASTING NOTES

A round, winy champagne, which aromas develop notes of lemon and crystallized fruit.

PRIZES

Gold Medal - Decanter

The Best Non-Vintage Champagnes 90 points

Fine Wine Magazine

Wine Spectator - 91 Points



Wine Spectator

WINE AND DISHES



Chicken with morels



Duck



Lobster Salad