

Blanc de Noirs

Vintage 2015

Pinnacle of craftsmanship and luxury excellence.

Our first Vintage

Rested in our cellars for over 7 years until disgorgement on February 8, 2024. Each bottle is inscribed with its unique number (1 to 1,258) and disgorgement date, showcasing the rarity, exclusivity, and collectability of this ultra-prestige cuvee.

2015 Harvest

in the Champagne region experienced a wet spring followed by a warm, dry summer. The quality of the fruit sourced for the Vintage blend held strong despite the sharp duality of the weather conditions. Red grapes were notably healthy from lush crops, resulting in some of the finest Pinot Noir and Pinot Meunier, prompting comparisons to the exceptional 1976 vintage in Champagne in Aube region.

The Cuvée

The Pinot Noir was sourced from grand cru villages including Mailly and Verzenay, which lends intense structure and elegant, spicy notes. A small portion from Ludes and Chigny les Roses enhances the delicate red fruit character. Carefully selected Pinot Meunier from Montagne de Reims brings intensity and structure while preserving the perfumed and fragrant characteristics of the wine. Vinification of Pinot Noir occurred separately in small stainless-steel tanks.



Format

Exclusively in 1.5L Magnums packaged in luxurious black laquered Gift Box with velvet lining interior.

Grape Variety

70% Pinot Noir | 30% Pinot Meunier

Dosage 6g/L

Liqueur de dosage: 100% Pinot Noir from 2022 vintage, aged 1 year in new, French Oak.

Crus

Grand & Premier Cru from Montagne de Reims

Ageing Potential

Up to 50 years

Lees Ageing

Over 7 years

AVB 12.5%

SRP \$3,400 USD

Tasting Notes

Intensely Complex | Rich Exotic Spices | Elegantly Bright & Tart
Subtle notes of strawberries, blackcurrants, refined licorice, and a hint of clove.