



COHÉRENCE

BLANC DE NOIRS SOLERA

ORIGIN — #PREMIER CRU - CHAMERY

BLEND : 100% Pinot Noir

20% Base 2018

80% Perpetual reserve
(2008-2010-2012-2013 2015-2016)

TIRAGE : September 2019

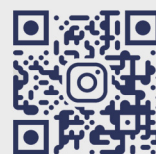
DISGORGEMENT : June 2025

DOSAGE : Brut — 5,5 g/L

CHARACTER — My fine, airy bubbles dance in the glass, awakening the senses. My aromas unfold in subtle harmony, where the freshness of raspberry blends with the intensity of cherries. On the palate, my texture grows richer, leaving a slightly tannic caress that adds structure and depth to my expression.

PAIRINGS — This Champagne can be enjoyed as an aperitif or alongside a gourmet meal, particularly with poultry or mushroom dishes. It is also perfect with cheeses such as Saint-Nectaire or aged Comté.

ILLUSTRATION @ LEVALET.ART



SUIVEZ-NOUS

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