

BINET

MAISON FONDÉE EN 1849
REIMS • FRANCE



ELITE BLANC DE NOIRS

Astonishing precision, elegance and strength for this one of a kind and pure single Grand Cru Pinot Noir cuvée.

APPEARANCE

Deep and burnished gold champagne, an intense golden hue with tiny bubbles rising gracefully up the glass.

AROMA

This cuvée, hallmarked by chalk stands out for the complexity of its aromas combined with a surprising freshness in a great wine. Lushness of yellow-fleshed fruit, vine peaches especially.

PALATE

Opulence and roundness due to a fabulous character and vinosity complete a silky mouth-feel of homemade whipped cream.

BLENDING, MATURATION & DOSAGE

100% Pinot Noir Grand Cru

Fully hand-picked grapes from only best Pinot Noir selected vineyard parcels all classified Grand Cru and situated in the heart of the legendary Natural Parc of La Montagne de Reims.

Ageing on laths in traditional vaulted cellars dug 20-metre deep into the "crayères" chalk ground; this cuvée will mature wonderfully over time.

Dosage: moderate, 7-8 grams per litre

EXCELLENCE & PRESTIGE

Every bottle wears a silver cabochon each individually sealed by hand as the Maison BINET warranty of the most faithful compliance with our house commitments to Excellence.

All the bottles of the cuvée are showcased in a Prestige gift set manufactured from nature-friendly leather.

BLANC DE NOIRS
ELITE