



CHAMPAGNE  
**G·DESJARDIN**  
CHRONIQUE FAMILIALE DEPUIS 1880

## **Cuvée DUO DE PINOTS**

### **Blanc de Noirs- Extra-Brut -1<sup>er</sup> Cru**

This gold-matted champagne with its pretty path of bubbles will introduce you to the emblematic grape varieties of our Terroir. Its powerful nose with sweet aromas will leave you with a taut palate with notes of brioche and toast.

#### ○ **LE VIN**

- 90% Pinot Noir, 10% Meunier
- Vintage 2019
- Alcoholic and malolactic fermentation in stainless steel vats

#### ○ **LES BULLES**

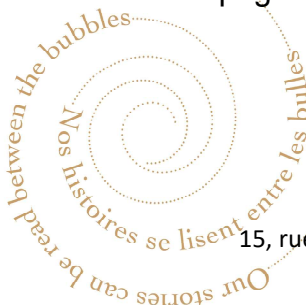
- Bottling: April 2020
- Disgorging: 17 July 2024
- 3 g/l expedition liqueur
- Production available in bottles (75cl)

#### ○ **NOTRE EXPLOITATION**

Passionate and committed winemakers, our family-run business has been certified organic since August 2024. Our 1<sup>er</sup> Cru terroir is located in Jouy-les-Reims, where Pinot Meunier dominates, and in Ecueil, where Pinot Noir is king.

The work in our vines and the quality of our grapes are at the heart of our concerns, because they are the key to producing a champagne that lives up to our expectations and to our Terroir.

Learning, perfecting and excelling in a blend of tradition and innovation: this is what drives us every day, so that you can experience our champagnes and our passion!



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