

## CHARLES ORBAN CARTE NOIRE BRUT



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Champagne
<b>Sub-Region</b>	Vallée de la Marne
<b>Producer</b>	Champagne Charles Orban, RM
<b>Vintage</b>	NV
<b>Composition</b>	40% CHARDONNAY, 30% PINOT MEUNIER, 30% PINOT NOIR
<b>Press</b>	90 points Wine Spectator

### TASTING NOTES

A clear golden color, fine, elegant bubbles. A delicate nose dominated by citrus fruit, with hints of fudge. Superb length, smooth with brioche aromas and subtle notes of honey, pine nuts, and light tobacco.

### PAIRING SUGGESTIONS

Serve as an aperitif, or pair with white meat or fish. Serve between 8 and 10 degrees Celsius.

### VINEYARD

- *Terroir*: Troissy - Vallée de la Marne

### VINIFICATION

- *Dosage*: 10 g/L



EVERY BOTTLE  TELLS A STORY

## PRESS

"A note of woody smoke underscores flavors of tangy plum, candied kumquat, white peach and fresh ginger in this mouthwatering Champagne, backed by firm, citrusy acidity. Drink now through 2019. 5,000 cases made." — *90 points, AN, Wine Spectator*

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