



CHAMPAGNE
EPICURIEN

EPC BLANC DE NOIRS N.V.

CRUNCHY - MOODY - PRESSED FLOWERS

Sourced from the distinctive terroir of the Côte des Bar, where the upper Jurassic soils provide the ideal foundation for Pinot Noir, this Blanc de Noirs is a true expression of the region's unique character.

This Champagne reveals a striking complexity on the nose. Aromas of citrus, spice and sourness mingle with the vibrant scents of red fruits—ripe strawberries, raspberries, and cherries. On the palate, the wine is rich and structured, with a beautiful balance, freshness, and depth. The Pinot Noir lends a powerful yet elegant finish, marked by a lingering hint of spice. EPC Blanc de Noirs offers a captivating taste of the Côte des Bar, a truly unique and memorable Champagne.

BLENDING

100% Pinot Noir

YEAR OF HARVEST

65% 2021 and 35% *vin de réserve* (solera started in 2018)

DOSAGE

5 g/L

ALCOHOL (% VOL)

12.5%

GRAPES' ORIGIN

Terroir of the Côte des Bar.
A 6h56 bike ride from Epernay to the South.

PRODUCER OF THE CUVÉE

EPC x Family of winegrowers in Buxeuil

VINIFICATION

Malolactic fermentation, stainless steel tanks

ÉLEVAGE IN BOTTLE

At least 40 months, including 28 months on lees.

SOILS

Upper Jurassic (clay, limestone, marl)

TASTING NOTE

A fresh and elegant champagne offering roundness and power with its red fruit notes

