



LES 2 MUSES - Blanc de Noirs

Vinification : 100% manual harvest, natural settling of the must and racking. Alcoholic fermentation in tanks, followed by a malolactic fermentation.

Blend : Meunier 40 %, Pinot Noir 60 %

Aging on lees : 42 months minimum

Dosage : Extra-Brut, 5 g / L

Packaging : Green standard Champagne bottle, lighten in glass

Available in 75 cl - sold in cases of 6

FINESSE, FRESHNESS AND FRUTY

Aspect : A pretty vivid foam with a good persistence can be seen. The robe is a pleasant shade of honeyed gold to Amber reflections. The clarity is perfect.

Nose : The first nose expresses elegance and freshness with lovely notes of white-fleshed fruit. At aeration, delicate notes of bread spices sublimely married to slightly candied fruit flavours. In the finish, a touch of spring honey.

Mouth : Its attack is round with a nice underlying freshness. Delicate fruity notes (gooseberry) are revealed in mid-palate. An agreeable note of mirabelle plum extends a well balanced finish.

Guía Melendo del Champagne 2022-2023 : 93/100
(September 2022)

Guide Hachette des Vins 2023 (September 2022)

Apvsa Selection New York : 95/100 (August 2021)

Decanter : Bronze Medal 89/100 (May 2019)



Champagne Michel Hoerter - 10 bis Hameau de Rouvroy 02400 Essômes sur Marne
RM - www.champagne-michel-hoerter.fr