

TIMING
is everything



Blanc de Noirs

The key to the Blanc de Noirs is harvesting early in the morning to bring in the grapes as cold as possible. Next comes a quick but gentle processing to ensure that only a minimal amount of the color transfers from skin to juice.

FACTS

VARIETY: Pinot Noir

SEKT IDEA: A bit of color in the glass. Nuanced and silky, with a thrilling mousse. Aromas of pear and fresh baked goods.

NICE TO KNOW: The term 'Blanc de Noirs' refers to white sekt from red grapes. Its color is often called 'Oeil de perdrix,' or partridge eye.



*Traditional
method*

*All sekts
are vintage*

*Always
brut*

NOTES

