

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

