

# JEAN-MARIE MASSONNOT

CHAMPAGNE

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*Gamine*

BLANC DE NOIRS

Gamine? That's Michèle! The youngest sibling always needs a good dose of character. They elbow their way through and are usually quite resourceful, relying on themselves as much as on others. The smallest of flowers will find its way to the sun. This cuvée, which is a nod to Camille's grandmother, illustrates, through its aromatic density, the generous personality of the Pinot Noir grapes which grow in Coulommès-la-Montagne.

*This cuvée recalls summer heat, the gourmand times spent in the garden flooded with sunshine.*

## NOSE

The bouquet is generous, almost exuberant and reveals as many exotic notes - pineapple and litchi- as garden notes -pear and mirabelle plums. Fruit with a crunch!

## MOUTH-FEEL

Small dark berries are also easy to find when you know where to look. Blackberry aromas will guide you to notes of stone fruits or candied fruits, late summer flavours. The energy of this wine unveils its facets one after the other.

## IN ALL OCCASIONS

Before-dinner drinks, with a meal or throughout the party - Small cocktail cheesy bites.

- A good quality ham bone
- Gently cooked white meat



- A meal of the terroir such as Poule au pot which is chicken boiled with cream and mushrooms



*On the label, you see the borage leaves making their way through the branches of our two trees - fig and apple. Borage is a melliferous plant with delicate star-shaped edible flowers, the choice piece of our vegetable patch.*

## CREATION

- 65 % Pinot Noir, 35% Pinot Meunier
- 100 % cuvée
- Partial malolactic fermentation
- BRUT : 6 g/L
- 70 % harvest of 2017 + 30 % reserve wines
- ZÉRO DOSAGE : 0 g/L
- 70 % harvest of 2018 + 30 % reserve wines

## Available in

Bottle

**Champagne JM Massonnot - 23 rue haute - 51390 COULOMMES LA MONTAGNE (FRANCE)**

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