



The Daily Drinker

NV Champagne Blanc de Noirs, Larnaudie-Hirault

ref. LARNBDN

A non-vintage cuvée from this family producer, Larnaudie Hirault. Made solely from Pinot Noir which brings weight and depth to the wine.

Larnaudie-Hirault own 6 hectares of vines and are situated in the tiny village of Trois-Puits in the Montagne-de-Reims, some 6 miles south of Reims itself. The Montagne-de-Reims is largely planted to the black varieties of Champagne - Pinot Noir and Pinot Meunier.

SILVER MEDAL WINNER in The Drinks Business Global Masters Pinot Noir Competition 2013 and 2015.

Single Bottle **£29.00**

member price: £26.10

Six Bottle Case **£174.00**

member price: £156.60

 Style: Sparkling - Light	 Grape Variety: <i>not specified</i>	 Producer: Larnaudie-Hirault	 Serving Temperature: 17°C
 Alcohol Content: 12%	 Country: France	 Appellation: Champagne	 Drink By: 2013
 Bottle Size: 75cl	 Region: Champagne	 Colour: Sparkling White	 Food: Aperitif Canapés Fish

Tasting Notes:

Lovely rich nose with great spiciness to the ripe red and russet apple fruit. A lovely freshness here coupled with complexity - hints of white flowers. As it warms further, one finds dried flowers and powdered minerals.

Really fresh and intense palate of great minerality and ravier, lemon freshness. Freshly sliced green apple that's been salted! Very fine pillowy mousse. Long, intense and lovely. Delicious! And drier-tasting than the Prestige from Champagne Larnaudie-Hirault.

**To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291**