


CHAMPAGNE
HENRI GIRAUD

The PINOT NOIR, grandfather of Syrah and father of Chardonnay, deserved in our eyes Respect, Humility and Time too.

The PINOT BLEU, also known as “petit doré” – “small golden” in Aÿ, because of the golden points stuck on its bloom shine at harvest time, is of such complexity, freshness and elegance that it has become the grail that every great wine would like to reach.

A wine, which will draw so far back to its origins in a bed of coccoliths stratified there 90 million years ago, deserves respect. Let's pay tribute to the aura it has hung over Champagne in just four centuries.

Technical datas

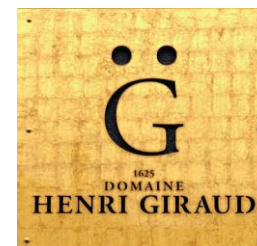
100% Pinot Noir

40% of perpetual reserve

Raised during 54 months in total calm

12 months on lees without transfer in small oak barrels, then 6 months on fine lees to get ripe at ground temperature, this process is called “mise retardée”.

36 months of aging in bottle.



**HOMMAGE
AU
PINOT NOIR**