



CHAMPAGNE
**POINTILLART
LEROY**
—FONDÉ EN 1910—

Descendance is the emblematic cuvée of Champagne Pointillart-Leroy. It is the image of the generations of passionate winegrowers that succeeded each other to create this Blanc de Noirs cuvée made entirely with black grapes, that is the reflection of the Premier Cru terroir of Écueil.



DESCENDANCE

EXTRA-BRUT

BLENDING

85% made with Pinot Noir
15% made with Meunier
60% made with the 2014 harvest
40% with 2013 reserve wine
90% made with the first pressing
10% made with the second pressing
Malolactic fermentation

Descendance Extra Brut has a luminous and fluid hue, which is pale straw-yellow in colour with pale yellow highlights.

The light nose is both floral and fruity and evokes notes of iodine, fresh rose, blackcurrant, red apple and biscuit. The aeration allows to reveal notes of raspberry, orange blossom and fresh apricot.

The palate is supple and fresh with creamy and polished bubbles. It makes appear a fruity, pulpy and crunchy structure highlighted by the acidity of the pomelo. Our clay-limestone and clay-sandy terroir is fully expressed and brings cleanness, fruity volume, saltiness and a long-lasting mouth. The whole is refined and shows the freshness of our terroir and of our grape varieties, by revealing an elegant, pulpy, salted and iodised finish.

WINE AND FOOD PAIRING

- Scallops with emulsion of green apple and passion fruits.
- Fried noodles with shrimps and vegetable cooked with soy sauce.
- Roasted turbot with preserved lemon and Sichuan pepper served with shells marinière and orange foam.
- Duck aiguillettes and celery mousseline with orange jelly.

DOSAGE

Dosage made from a 2.4g/l homemade liqueur

AVAILABLE IN

Bottle – 75 cl

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