



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 and which is the reflection of the Premier Cru terroir of Écueil.



DESCENDANCE

BRUT

BLENDING

85% made with Pinot Noir - 15% made with Pinot Meunier
80% made from the harvest of 2014
20% from reserve wine of 2013
80% made with the cuvée (first pressing that produces a high quality juice) - 20% made with the first taille (second pressing that produces a less fine juice but still of good quality)
Malolactic fermentation

"Descendance" has a yellow colour with hints of gold. It reveals a beautiful long-lasting foam we called "cordon".

The nose is creamy and similar to the fresh meringue. "Descendance's" aromatic universe is composed of hazelnuts and stewed fruits: you will find mirabelle, cooked plum, peach in syrup and mango. The wine evokes an association of maturity and sweetness. It is a light wine.

The palate is accessible and easy. You will find again the fruitiness of the nose with refinement and balance. The whole is harmonious, warm and elegant. The stewed yellow and exotic fruits make this wine a wine that everyone will appreciate. The finish is pleasant and enhanced by a little bitter touch that contributes to the lastingness of the palate.

WINE & FOOD PAIRING

Tone on tone pairing: joint of veal with a redcurrant reduction, Tarte Tatin with a salted caramel.
Contrasted pairing: chicken tagine, quails with grapes.

DOSAGE

Dosage from rectified concentrated grape musts at 7-8 g/l.

AVAILABLE IN

Bottle - 37.5 cl and 75 cl

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