



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 our Premier Cru terroir.



DESCENDANCE

BRUT

BLENDING

- 85 % Pinot Noir - 15 % Meunier
- 60 % from the 2017 harvest
- 40 % from 2016 reserve wine
- 90 % made with the first pressing
- 10 % made with the second pressing
- Partial malolactic fermentation

Descendance has a luminous and fluid hue. The nose expresses character and some greediness revealed by notes of quince, blackcurrant, red apple and almond. Then it develops aromas of fruits like plum, orange, mango, fig or cherry.

The palate is rich and fresh with creamy and polished bubbles. It reveals a fruity, pulpy and crunchy structure highlighted by the acidity of pomelo and fleshy fruits. The whole is guided by the expression of our clay-limestone and clay-sandy terroir, which gives it cleanness and fruity volume. The whole reveals of soft spice aromas with a touch of bitterness that gives palatability.

WINE AND FOOD PAIRING

- Foie gras with blackcurrant jelly and warm brioche toasts
- Rack of veal and cooking juice made with cardamom

DOSAGE

Dosage made from a 7 g/l homemade liqueur.

AVAILABLE IN

Bottle - 37.5 cl and 75 cl

CHAMPAGNE
**POINTILLART
LEROY**
PREMIER CRU

*Ils sont mes ancêtres, Emile Leroy et
ma nouvelle Descendance qui réper-
sont les valeurs d'entraide et de pas-
grandes histoires ne s'écrivent jamais*

BRUT
PREMIER CRU

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