



CHAMPAGNE

Charles Urban

CARTE NOIRE BRUT

TECHNICAL INFORMATION

Country	France
Region	Champagne
Sub-Region	Vallée de la Marne
Producer	Champagne Charles Urban, RM
Vintage	NV
Composition	40% CHARDONNAY, 30% PINOT MEUNIER, 30% PINOT NOIR
Press	90 points Wine Spectator

TASTING NOTES

A clear golden color, fine, elegant bubbles. A delicate nose dominated by citrus fruit, with hints of fudge. Superb length, smooth with brioche aromas and subtle notes of honey, pine nuts, and light tobacco.

PAIRING SUGGESTIONS

Serve as an aperitif, or pair with white meat or fish. Serve between 8 and 10 degrees Celsius.

VINEYARD

- *Terroir*: Troissy - Vallée de la Marne

VINIFICATION

- *Dosage*: 10 g/L

PRESS

"A note of woody smoke underscores flavors of tangy plum, candied kumquat, white peach and fresh ginger in this mouthwatering Champagne, backed by firm, citrusy acidity. Drink now through 2019. 5,000 cases made." — 90 points, *AN, Wine Spectator*