CHAMPAGNE
SANGER
HÉRITIER ET AVENIR DE LA CHAMPAGNE



GÉNÉROSITÉ NOIRE

Générosité Noire is produced by different areas from Champagne : Marne for his chalky soil, Aube for his clay soil and Aisne for his sandy soil.

WINEMAKING PROCESS

- 50 % Pinot Noir, 50 % Pinot Meunier, this cuvee arises from the grapes from 2012 and 2013 harvest completed by 1/3 of reserve wines.
- Light dosage (between 6 to 8g)

TASTING NOTES

The blending from the two equivalent proportion of black grape varieties give to this young champagne evolved notes (stewed, dried and grilled fruits). It is best enjoyed on an autumn night after a walk in the forest or after a harvest day.

On the eye , we observe an intense gold yellow color. A powerful, generous and elegant nose letting out some fruity notes (sometimes raspberry, cherry, blackcurrent or blackberry. **On the palate,** Générosité Noire releases its power, its roundness and its generosity. We still find the same fruity notes, softly spicy at the end. This cuvee is remarkable of gourmandise (fruit jelly), of roundness and aromatic precision. Bright, consensual, fresh and fully, this is the cuvee which drives people together.

WHAT THE MASTER CELLAR SAYS

I personally tried the “bourru”/“chataîgne” made in Burgundy. After harvests, when winemakers are tired but happy to bring back their crops, they get together around an open fire where they grill chestnuts and taste the “must”, the wine of the year at the end of the alcoholic fermentation, still sweet and very cloudy. You may replace the “must” by Générosité Noire and the pairings is very harmonious. Otherwise, with a rabbit paté or poultry.

ALCOHOL ABUSE IS BAD FOR YOUR HEALTH, PLEASE CONSUME IN MODERATION

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