

SINCE 1812



MEDOT

# Medot Blanc de Noir

**Alcohol:** 12% ABV  
**Acidity:** 6.6 g/L  
**Residual sugar:** 2,5 g/L  
**Composition:** 100% Pinot Noir  
**Wine Style:** Sparkling Wine, Extra Brut

**Terroir:** Brda  
**Vintage:** Non-Vintage  
**Maturation on Lees:**  
at least 5 Years  
**No. of Bottles:** 3,000  
**Serving Temperature:** 6-8 °C

## Tasting notes



### Appearance:

Light gold with golden-yellow hues.



### Nose:

Dried fruits, vanilla, and roasted hazelnuts mix with fresh fruits, blackberries, strawberries, and raspberries.



### Palate:

A creamy sensation of fine bubbles accentuates the flavours of buttery brioche, candied citrus, and a high level of minerality, saltiness; the finish is long, lingering, and elegant.

## Terroir and Vineyard

- Soil is **Marl** (Eocene Flysch), local word: **Opoka**;
- **The southeastern** slope of the hill below the Medot Estate in Dobrovo, a terraced vineyard.
- **80% of the Pinot Noir grapes from the nearly 30-year-old vineyard** using Double Guyot Training and Single Guyot in the younger flatland vineyards; vine density 4,000 vines per hectare.
- **Grape harvest is manual**, separated by altitude, first the Pinot Noir from the terraces, then from the plains; dry ice was used before pressing to cool the grapes and preserve the aromas.

## Winemaking

- Immediate pressing of harvested grapes, grape must is cooled at 8 °C in a stainless-steel vessel; after two days, racking and adding of selected yeasts; **fermentation**, separated by the location of the vineyard, at a controlled temperature of up to 16 °C.
- **Shorter ageing on fine lees**, blending wines as a basis for fermentation during spring months; fine filtering, addition of the liqueur de tirage, and start of the secondary fermentation in the bottle in summer.
- Long maturation on lees, disgorgement after **at least 5 years of maturation on lees in the bottle**, addition of the expedition liqueur, at least 6 months of resting the finished bottles in the home cellar.

## Bottling

- Bottles of 0.75 l / 6 Bottles in a Cardboard Box / 1 or 3 Bottles in a Wooden Box
- Bottles of 1.5 l (Magnum) / 3 Bottles in a Cardboard Box / 1 Bottle in a Wooden Box

## Recommended dishes

The perfect choice for fresh oysters, prawns, caviar, and all other fish dishes.



*A very sophisticated and elegant, rich and mineral, fruity sparkling wine. This is a special edition of a style that is rare in our country, which will create the perfect atmosphere for any special occasion.*