



CHAMPAGNE  
*Charles Heston*



**L'AGAT  
BLANC DE NOIRS**  
*Generosity & Balance*

Cuvée L'AGAT is a blend of 50% Pinot Meunier and 50% Pinot Noir.  
Its roundness and fruitiness develop during the tasting.

**WINEMAKING**

Hand-harvested

Alcoholic fermentation in temperature-controlled stainless steel tanks

Malolactic fermentation

Dosage 6 g/l

Aging: 24 months minimum on laths in our Pouillon cellars

**TASTING NOTES**

Behind an intense straw-yellow hue with golden highlights lies an effervescence of fine and lingering bubbles. A delicate, gourmet smell, combining red and black fruits and developing into aromas of toast during the tasting. A lively attack, roundness, ripe red fruits and subtly bitters lead us to a sensation of sweetness on a lingering and rich finish.

« AS FLAGSHIP OF THE HOUSE, L'AGAT DEVELOPS  
ITS ROUNDNESS AND GENEROSITY TO REFER  
THE GRANDS BLANC DE NOIRS. »



Powerful and aromatic, L'Agat pairs perfectly with fine dishes such as smoked Ardennes ham on spelt bread.

**CAVEAU DE VENTE - BAR À CHAMPAGNE**

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