

## PAS DOSÉ Alta Langa DOCG - Blanc de Noirs

### Description

PAS DOSÉ is Cocchi's Brut Nature made with pure Pinot Noir. It is only produced in exceptional vintages with grapes characterised by unexpected concentration and acidity which make us foresee the good result of a long maturation.

This 100% Pinot Noir cuvée gives its best expression without dosage and therefore without sugar addition. Six years later, tasting the bottles still resting 'sur lattes'.

### Grape Variety

100% Pinot Noir Champagne fine biotype Grapes are hand-picked in small baskets.

### Vinification and sparkling wine

Presses are loaded with 7800 kilos of grapes with a must yield of 55%. In line with Cocchi's style, the first fermentation took place in small steel vats for three weeks. The cuvée composition is prepared at the end of winter with 100% Pinot Noir rigorously from a single harvest. Foaming and aging 'sur lattes' over a period of at least 80 months. The remuage is done by hand on wooden A-shaped racks (the pupitres) and is followed by frozen disgorgement (dégorgement à la glace). Zero sugar added.

### Tasting notes

The long refinement emphasizes the dense and complex texture of best pure Pinot Noir, and develops candid but persistent perfumes. In the mouth there is a good savouriness and a dry taste typical of the Pas Dosé, a remarkable fresh and defined taste that reminds of raw hazelnut and candied white fruits, intense and involving for the good balance of its lightly acid hues.

