



The origin

The Pinots Noir grapes that grow on our vineyard in Rieral watch the sun set behind the hill every evening. In this sandstone and limestone rich soil 191 metres above sea level, these delicate and ethereal grapes find a fortunate refuge where they can express themselves with fullness and character, ripening perfectly to yield wines that harmoniously combine mineral subtlety and a Mediterranean profile.

The harvest

In 2018 the Pinot Noir harvest was hard work and required an extra effort to obtain a perfectly ripe fruit, with the ideal balance to create lively and honest sparkling wines as the most authentic expression of this variety in its most Mediterranean version.



Juvé & Camps Millesimé Blanc de Noirs

“The 2018 harvest posed a challenge, but we nevertheless produced an expressive and authentic Pinot Noir with a delicious Mediterranean touch characteristic of our Rieral vineyard”.

Toni Cantos / Juvé & Camps oenologist

The wine

Millesimé Pinot Noir is a *blanc de noirs* sparkling wine in which the crisp red fruit, both ripe and fresh, features prominently. It's a precise wine which requires highly delicate pressing to obtain the purest juice from the grapes, almost like capturing their soul and turning them into a graceful and captivating wine with a magnetic personality that's sure to impress. Its vivacious nature is nuanced by a 36-month ageing process that adds complexity and balance. Bold and rebellious, it adds a touch of daring to the experience of uncorking it.

Technical data

Plot: Rieral

Variety: Pinot noir

Ageing: 36 months

Dosage: Brut

Bottling date: June 2019

ABV: 12.5%

AT (tartaric): 5.5 g/l

Residual sugar: 7.5 g/l

Serving temperature: 7°C-8°C

Tasting notes

At first glance, this is a golden sparkling wine, but, when the light shines on it, the soul of the Pinot Noir grape can be perceived, with the wine exuberant in the nose, with white and stone fruits enveloped by attractive aromas of red berries and freshly-picked cherries, blossom honey, toasted bread and a cheerful citric touch that piques the drinker's curiosity. Once again, the juicy red fruit appears in the mouth, dancing to the insistent beat of the bubbles and forming a creamy, fresh and elegantly intense whole.

The harmony

Wagyu beef jerky, salmon and soy sushi, truffle-ripened veal ravioli, grilled asparagus.