OLIVER ZETER

BLANC DE NOIR
LA TAILLE



For the Blanc de Noir - La Taille red berries of Pinot Noir, Pinot Meunier, and Pinot Madeleine (Frühburgunder) are vinified into a white wine. The grapes, sourced from old vineyards, are carefully harvested by hand beginning of September and gently whole-bunch pressed. The first free-run juice, which we use for the sparkling wine "Zeró Grande Cuvée," is separated before the actual pressing takes place – a process in France called "La Taille." This juice undergoes spontaneous fermentation in used barriques, where the wine matures for an additional five months before bottling. "La Taille" presents a delicate, slightly apricot-tinged hue and captivates the senses with its vibrant minerality and distinctive finish. Stylistically, it is almost like a still sparkling wine, closely resembling the wines of Champagne. "La Taille" exudes aromas of white peach, fresh quince, and greengage, accompanied by hints of linden blossom, fresh almonds, and crusty bread. On the palate, it is dry, taut, and precise, supported by a clear structure and a salty minerality. With cool elegance and subtle tension, it lingers long and gracefully.

GRAPE VARIETY	80% Pinot Noir, 15% Pinot Meunier, 5% Pinot Madeleine
BOTTLE SIZE (ML)	750
MATURATION	Used barriques
VINTAGE	2025
ALCOHOL CONTENT	11,5 % vol
ACIDITY	6,1 g/l
RESIDUAL SUGAR	0,5 g/l
	89 P Henris

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