

Brut Premier Cru

BLENDING

- 35% Pinot Noir, 35% Meunier, 30% Chardonnay
- 40% of reserve wines (perpetual blending) from the precedent harvests

TERROIR

The assemblage involves about 35 vine plots over the villages of Chamery, Vrigny and Coulommès-la-Montagne, in the western part of the Montagne de Reims.

- Age average of the vines : 35 years old
- Various type of soil: siliceous and calcareous sands, silty/ clay soil on chalky subsoil, and calcareous clay soil with millstone fragments

VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- First fermentation in various containers: inox tank (75%), concrete tank (20%), oak barrel (5%)
- Aging on lies of 7 month before blending with the reserve wine
- Malolactic Fermentation partially done
- No filtration, minimal use of sulfites (under 40 mg/L)
- Aging in bottle of 4 years
- Dosage: 8 to 10 g/l, traditional liqueur

WINE CHARACTERISTICS

Full bodied and aromatically intense, our signature cuvee draws its identity from the calcareous clay and sandy terroirs of the "petite montagne".

On the nose, white fruits and citrus melt with candied notes, ripe Mirabelle and nutty aromas.

Freshness in the attack, vinosity and structure for the mid-palate, tenderness on the ending.

PAIRING

Escargots in chives cream, an apple and choucroute turnover or a monkfish in papillote.

