

SECONDE NATURE

Chamery Premier Cru

TERROIR

- Chamery Premier Cru, lieux-dit of « les Vigneules”, “les Spectres” and «les Caquerets », south-east exposition of the slopes.
- Topsoil of calcareous clay studded with limestone pebbles. Subsoil of sand rich in fossils shell.

BLENDING

- Harvest 2016
Selection of the first juices only (Cœur de cuvée) :
- 45% Pinot Noir
- 40% Chardonnay
- 15% Pinot Meunier

VINIFICATION

- Entirely elaborated without sulfites nor any additives. Neither filtered nor fined.
- First fermentation with Indigenous yeasts, in 228 L and 400L oak barrels (4 years old wood) , malo-lactic fermentation realized, 9 months on lees before bottling.
- 24 months in bottle, zero dosage at the disgorgement.

WINE CHARACTERISTICS

- The wine open up on floral register, with herbal and spicy notes (anis). After a little aeration it develops aromas of white fruits and little berries.
- The attack is sharp and shows a great energy; it evolves on a very neat mid-palate sensation, with a vertical structure and refreshing citrusy notes.
- The ending sensation has a special mineral quality, mouth-watering and clean.

PARING

- Perfect for a summer appetizer, with seafoods, suchis or ceviche.

