

Extra-Brut

Cuvée Perpetuelle

TERROIR

A selection of 35 vine parcels from the terroirs of Chamery, Vrigny and Coulommès-la-Montagne, Premier Cru of the western part of the Montagne de Reims (petite montagne)

- 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

BLENDING/GRAPES

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

VINEYARD PRACTICES

- Vineyard in conversion to organic, no synthesis chemicals used
- protection against mildew and oidium with copper salt and sulfate added with our plant preparations : nettle, comfrey, horsetail and willow prepared by maceration or decoction.
- preservation of the life of the soils, superficial plowing under the row, natural growth of the vegetation in the row

VINIFICATION

- First fermentation done in inox tank (85%) and oak barrel (15%)
- Aging on lies of 8 months before blending with the reserve wine
- Malolactic Fermentation realised
- No filtration, minimal use of sulfites (under 35 mg/L total)
- Aging in bottle of 4 years as a minimum
- Dosage extra-brut, 3 to 4 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.

