

NON DOSE

Cuvée perpétuelle

BLENDING/GRAPES

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

TERROIR

A selection of 35 vine plots from the terroirs of Chamery, Vrigny and Coulommès-la-Montagne, classified Premier Cru and situated in 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.

VINEYARD PRACTICES

- Vineyard in conversion to organic, no synthesis chemicals used.
- Protection against mildew and oïdium 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%).
- Malolactic Fermentation realized.
- Aging on lees 8 months before blending with the reserve wine.
- No filtration, minimal use of sulfites (under 35 mg/L total).
- Aging in bottle of 5 years as a minimum.
- Dosage: 0 g/l.

WINE CHARACTERISTICS

At the balance of roundness and vivacity, this cuvee shows great aromatic complexity and a structure on the palate that allows many gastronomic pairings.

