



CHAMPAGNE

Effervescence des Terroirs BRUT NATURE



Harvest	: September 2021
Grapes	: 100% Meunier
Terroirs	: The Marne Valley (clay-limestone soil)
Vinification	: Alcoholic fermentation Malolactic fermentation
Aging in the cave	: 24 months - 30 months
Bottling	: March 2020
Disgorging	: February 2023
Dosage	: 0g / L
Alcohol	: 12.5°
Acidity total / Ph	: 4,8 g / L / 3,15Ph
Assemblage	: 20% of 2016, 2018 and 80% of 2019

Based on the Brut, this champagne is authentic with pure meunier without addition of sugar.

The effervescence is intense, with a generous amount of delicate bubble lines. The string of foam is persistent.

This champagne has a light yellow tint with a gold glint. It offers a very savory first nose, with aromas of young fruits like quinces. Then it grows quickly into a very fresh note of grapefruit.

The basic note is of dried flowers, like honeysuckle. On the palate the Champagne is characterized by a beautiful and vivid white flower flavor which offers rapidly an acidulous note. You will enjoy a beautiful length in the mouth, nicely complemented by the dried flower note mentioned above. The ideal for with some seafood dishes.

- Decanter 2022 : Silver medal, 91 points
- Decanter 2021 : Silver medal, 90 points
- Decanter 2020 : Bronze medal, 88 points
- Decanter 2019 : Silver medal, 90 points
- Feminalise World Wine Competition 2019 : Silver medal
- Lyon International Competition 2020 - Wine, Beer and Spirits : Silver medal