



CHAMPAGNE

Assemblage des Terroirs

BRUT



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	: mars 2020
Disgorging	: February 2023
Dosage	: 6g / L
Alcohol	: 12.5°
Acidity total / Ph	: 4,8 g / L / 3,15Ph
Assemblage	: 30% of 2016, 2018 et 70% of 2019

The cuvée of the year (Meunier) blended with 30 % of reserve wine of the prior year.

The effervescence forms a delicate crown of foam. The robe is slightly golden. The nose first develops aromas of fleshy yellow fruit (peach, apricot). After a few minutes, the nose develops to aromas of dried fruit (hazelnut) and honey. It is very round and tasty on the palate combined with freshness and acidity. The aromas are mostly reminiscent of French pastries.

This cuvee is to be enjoyed for pre-meal drinks or throughout meals as an accompaniment to poultry with dried fruit.

- Decanter 2022 : Silver medal, 92 points
- Decanter 2021 : Bronze medal, 89 points
- Decanter 2020 : Bronze medal, 89 points
- Decanter 2019 : Bronze medal, 87 points
- Feminalise World Wine Competition 2019 : Gold medal
- Lyon International Competition 2018, 2019, 2020 - Wine, Beer and Spirits : Silver medal