



CHAMPAGNE

Au Fil du Temps 2020
MILLÉSIME 2020



Harvest	: September 2020
Grapes	: 100% Meunier
Terroir	: The Marne Valley (clay-limestone soil)
Vinification	: Alcoholic fermentation Malolactic fermentation
Aging in the cave	: 5 years
Bottling	: March 2021
Disgorging	: october 2023
Dosage	: 6g/L
Alcohol	: 12.5°
Acidity total / Ph	: 4,8 g / L / 3,15Ph

A pure vintage, without blending with reserve wine.

This wine is aged 5 years in our cave.

Its aromas are more round and mature, It has a wine-flavored and rich taste.

A generous amount of foam with fine bubbles give rise to a long-lasting crown. The robe is laced with almond green highlight. The nose is acidulous with fresh citrus aromas (grapefruit, candied lemon) combined with dried blossom aromas (verbena). The palate is fresh and delicate and the aromas of fresh citrus and dried blossom linger harmoniously.

To be accompanied with grilled fish and seafood or drinking as an aperitif.

