



Assemblage des Terroirs BRUT

Harvest	: 2021 + 30 % reserve wine
Grape variety	: 100% Meunier
Terroir	: La Vallée de la Marne Clay - limestone soil
Vinification	: Alcoholic fermentation Malolactic fermentation
Aging in cellar	: 24 months - 30 months
Bottling	: March 2022
Disgorging	: November 2024
Dosage	: 6g/L
Degree of alcohol	: 12.5°
Total acidity / PH	: 4.8g/L / 3.15Ph



The effervescence is sustained and forms a pretty bead of foam. The color is slightly golden.

On the first nose, we find aromas of fleshy yellow fruits such as peach, apricot. After a few minutes, notes of dried fruits (hazelnut) and honey diffuse.

The mouth is very round, gourmet, while keeping freshness and a nice acidity. Mainly pastry aromas are emerging.

This cuvee can be easily enjoyed as an aperitif, and will elegantly accompany dishes combining poultry and dried fruits.

- [Decanter 2022 : Silver medal](#)
- [Decanter 2019/2020/2021/2024 : Bronze medal](#)
- [Feminalise World Wine Competition 2019/2024 : Gold medal](#)
- [Lyon International Compétition 2018/2019/2020 : Silver medal](#)

