



Au Fil du Temps 2021

MILLESIME 2021

Harvest	: September 2021
Grape variety	: 100% Meunier
Terroir	: La Vallée de la Marne Clay - limestone soil
Vinification	: Alcoholic fermentation Malolactic fermentation
Aging in cellar	: 36 months
Bottling	: March 2022
Disgorging	: October 2025
Dosage	: 5g/L
Degree of alcohol	: 12.5°
Total acidity / PH	: 4.8g/L / 3.17Ph



Vintage 2021, this wine has been aged for 3 years in our cellar. The 2021 vintage was marked by contrasting weather conditions, but the intense heat during the harvest brought excellent ripeness to the grapes, which is fully reflected in this cuvée.

This cuvée displays fine, delicate, and persistent bubbles, with a lemon-yellow hue and subtle green highlights.

The nose is gourmet and expressive, revealing aromas of dried fruits such as roasted almond and hazelnut, harmoniously blended with notes of dried flowers.

The palate is refined and delicate. The same aromas found on the nose reappear, accompanied by nuances of yellow fruits, notably candied peach.

This cuvée pairs beautifully with a selection of assorted cheeses or seafood.

