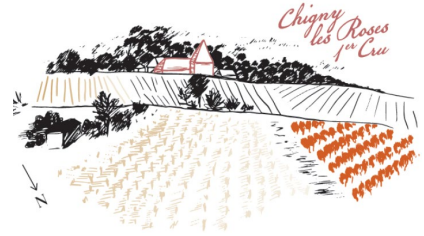


Les Pêcherines

VIEILLES VIGNES



The monks had already identified the Pêcherines area for its unique aromas and notes of white peach. The low yields of these old vines intensify the aromatic concentration while maintaining a beautiful elegance on the finish.



Appellation:

AOC CHAMPAGNE

Terroir:

Montagne de Reims –Chigny-les-Roses - 1^{er} cru

Characteristics:

Les Pêcherines is located just above the church, formerly owned by Saint-Remi Abbey, opposite the 'Dessous le Mont' plot.

Soil composition:

Chalk, clay-limestone

Grape varieties:

80% chardonnay « Les Pêcherines » 1969

20% pinot noir « Dessous le Mont » 1992

Cellar aging:

5 years

Resting time after disgorgement:

6 months

Environmental commitments:

Preservation of living soils, sustainable vineyard management, soil cultivation and ploughing. No insecticide. Pesticide residue testing, controlled yields (strict debudding). Double certification: High Environmental Value Level 3 and Sustainable Agriculture Certification

Vinification:

Coquard 4000 and 8000 kg presses with variable capacity. Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats. Malolactic fermentation.

Dosage:

BRUT – Liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.

Pairing:

Scallops with saffron cream sauce, veal blanquette, creamy risotto

Moments:

Gourmet aperitif, gastronomique dinner

Tasting notes:



Bright gold with fine bubbles



white peach



exotic notes of mango and pineapple

Finale intense & complex



