

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 Chigny-les-Roses - 1^{er} cru North face Montagne de Reims
Named-place :	Lieu-dit « Les Pêcherines » planted in 1969 Lieu-dit « Le dessus le Mont »
Characteristics :	Les Pêcherines is located just above the church, formerly owned by the Monks of Saint-Remi Abbey and well protected by the ‘Dessous le Mont’ plot.
Soil composition :	Cinq terres : 5 layers chalk – marne – fine sand – silt – fine clay
Grape varieties :	80% chardonnay « Les Pêcherines » 1969 20% pinot noir « Dessous le Mont » 1992
Cellar aging :	5 years
Resting time after disgorgement :	6 months
Vinification :	Coquard PAI 4000 and 8000 kg presses with variable capacity. Doctrine: ‘as soon as picked, as soon as pressed’. Temperature-controlled vats. Malolactic fermentation
Dosage :	BRUT Special historical know-how about the 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 or dinner
Tasting notes:	

 Bright gold with fine bubbles

 White peach

 Exotic notes of mango and pineapple

Finale intense & complex



