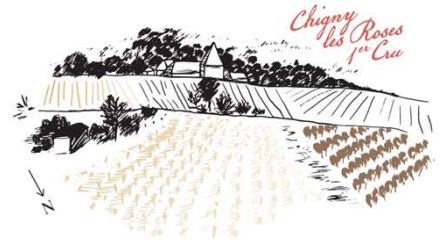


Millésime 2019

ANNÉE D'EXCEPTION



The 2019 harvest was selected for its exceptional aromatic concentration, the result of a harvest combining low yields and beautiful acidity.



Appellation:

AOC CHAMPAGNE

Terroir:

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

Characteristics:

The northern exposure and the distinctive character of Chigny-les-Roses Chardonnay guarantee a vintage with excellent ageing potential.

Soil composition:

Chalk & clay-limestone

Grape varieties:

60% chardonnay
20% pinot noir
20% pinot meunier

Average age of the vines:

30-50 years

Cellar aging:

6 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.

Accords:

Foie gras, roast shoulder of lamb, comté cheese

Instants :

An elegant dinner

Notes de dégustation:



Bright gold colour with fine bubbles



Stewed apple



Notes of honey and toasted bread

A generous and indulgent finish



