

Nature

PURETÉ DU TERROIR



Produced only in exceptional years, purity requires a precise blend of numerous reserve wines to preserve the harmony of flavours.



Appellation:

AOC CHAMPAGNE

Terroir:

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

Characteristics:

The sunniest years are selected for the basic blend of this cuvée. With no added sugar, the ageing period is crucial for developing the aromatic richness of great purity.

Soil composition:

Chalk, clay-limestone

Grape varieties:

1/3 chardonnay

1/3 pinot noir

1/3 meunier

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:

ZERO DOSAGE

Pairing:

Asian food, sea-food, sushis

Moments:

A dinner by the sea

Tasting notes:



Right gold with the bubbles



Rhubarb



Iodine and mineral notes

A rich & clean finish



CHAMPAGNE
Duménil
ARTISAN VIGNERONNE

