

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.

- Terroir :** Montagne de Reims
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 :** **« Cinque terre »** : 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
- 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



