

BRUT NV

THE CROWD PLEASER



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Elegant yet lively with initial brioche on the nose leading to pear and apple notes, highlighted by a magnificent persistent Mousse with a complex vanilla finish.

VINEYARD: Vallée de la Marne

TERROIR: Rich in chalky subsoil, and a climate that benefits from both oceanic rains and continental summers.

CUVÉE: Pinot Noir 35%, Pinot Meunier 30%, Chardonnay 35%

WINEMAKING:

- Harvested by hand
- Low temperature fermentation in stainless tanks
- Malo-lactic fermentation
- Minimal Sulphur use
- Dosage : 7-8 g/l
- Minimum 24 months on the lees