

## Details

70% Meunier  
15% Pinot Noir  
15% Chardonnay

Dosage : 7 g/l

Harvest : 2020 + 40% of reserve  
wines

Bottling : March 2021

Ageing on lies : 12 months

Half bottles, magnums and  
jeroboams available with harvest  
2019 and bottling 2020.



Growers for 10 generations  
(1700) and Independent  
Winegrowers and  
« Récoltants-Manipulants »  
since 1954.



Certified High Environmental  
Value (HVE) since 2015.



Winery of 8 hectares certified  
organic since 2023.



# « Style and Know-How » Brut « Essence de Terroir »

*Emblem of our winery, the aromatic exuberance of this fruity champagne will please all your guests throughout the meal, from aperitif to dessert. Its beautiful coppered color shows the concentration of the 2020 solar harvest picked at the best maturity.*

## Vineyard Work

*HVE certification and conversion to organic with use of plants and natural products. Zero insecticides policy for 20 years and zero weedkillers policy for 10 years with careful respect of the cycle of the vine.*

*Our winery is composed of 8 hectares divided into 40 different plots on the unique clay and limestone terroir of Vincelles in the Marne Valley.*

## Vinification

*Harvest at the best maturity to avoid chaptalization. Pressing made at the property. Vinification in oaky barrels and temperature-controlled enameled vats. Cooling period and alcoholic and malolactic fermentation carried out. Sulphites level minimized.*

## Note from the sommelier

*« A structured wine full of finesse and elegance, full and lively on the palate with delicious floral and acidulous fruit flavors. Its aromatic persistence and balance will go well daring food choices at the start of the meal. »*

*Frédéric Pagneux, Sommelier Conseil*

## Pairings

*Courgette and marinated salmon roulade.*

*Diced marinated salmon with pink peppercorns and mascarpone flavored with basil.*

*Carpaccio of piquillos with hazelnut oil.*