

Details

70% Meunier
15% Pinot Noir
15% Chardonnay

Dosage : 6,5 g/l

Harvest : 2022 + 40% of reserve
wines

Bottling : 2023

Ageing on lies : 36 months

Available in half-bottles, magnums
and jeroboams.



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 2022 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 oak barrels and temperature-controlled enameled vats. Cooling period and alcoholic and malolactic fermentation carried out. Sulfits 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.