

Details

70% Meunier
15% Pinot Noir
15% Chardonnay

Dosage : 0 g/l

Harvest : 2018

Bottling : Avril 2019

Ageing on lies : 36 months



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.



« Back to the purity »

Brut Nature

Only made with one harvest, this Nature Brut is incredibly cool and fruity, allowing to taste the aromatic, subtle and complexe potential of our terroir. Nature Brut will pair very well with fish or cheese.

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 sandstone jars, concrete eggs, oaky casks and temperature-controlled enameled vats. Cooling period and alcoholic and malolactic fermentation carried out. Sulfits level minimized.

Note from the sommelier

« Wine with a bright yellow robe, multi-faceted of elegant, crystalline and clear glints, endowed with an elegant bubble and with a persistent corona. Intensity is subtly mineral suggesting a white fruity character like mirabelle plum. The mouth attack offers an outstanding tonicity, where in final it reveals notes of dried fruits finely roasted. »

Frédéric Pagneux, Sommelier Conseil

Pairings

Hollandaise arctic char with Champagne.
Violet asparagus puff pastry with mousseline sauce.
Tender chaource with spelt pancake.