



CHAMPAGNE
PIOT-SÉVILLANO
à Vincelles

« Strength and Maturity »

Prestige

A prestigious, mature and intense champagne that reveals the powerful ageing potential of our Meuniers, to be tasted for the greatest occasions.

Details

80% Meunier
 20% Pinot Noir
 2/3 of reserve wines from 2012
 and 2013.

Dosage : 7,2 g/l

Harvest : 2014

Bottling : April 2015

Ageing on lies : 10 years

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 temperature-controlled enameled vats. Cooling period and alcoholic and malolactic fermentation carried out. Sulfits level minimized.

Note from the sommelier

« A highly vinous wine with a straw colour and persistent foam to offer an irreproachable visual aspect. The nose expresses strength and maturity, combining macerated fruits and sweet spiced aromas, a heady mix of mirabelle plums and cinnamon. Silky and fleshy on the palate, with dense, lasting flavors. »

Frédéric Pagneux, Sommelier Conseil

Pairings

*Supreme of chicken Creole, pineapple salmagundi.
 Gougeonette of sole in a Champagne sauce.
 Anglerfish and mirabelle.*



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.