

à Vincelles

Details

100% Pinot Noir

Dosage: 6,5 g/l

Harvest: 2017

Bottling: March 2018

Ageing on lies: 6 years

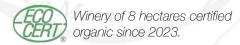
The label shows Jeanne-Antoinette Poisson, Marquise of Pompadour, famous mistress of King Louis XV, painted as Diane Chasseresse by Jean-Marc Nattier, renewed with talent by the Champagne -based painter Stéphanie Daverdon.



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



Certified High Environmental Value (HVE) since 2015.



Cuvée Impertinente

Rare in our Valley, this 100% Pinot Noir reveals an « impertinent » aromatic depth. It combines in the same time power, elegance and greed, a surprising curiosity thanks to our clay-limestone soil.

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 of temperament, its deep dress lets express itself, magnificent bubbles, its floral and fruity nose comes in notes of violets and red berries. Explosion of multiple flavors in mouth where we find the Malina raspberry and the Morello cherry. Finale offers real flesh and an impressive aromatic stability. »

Frédéric Pagneux, Sommelier Conseil

Parings

Canon lamb in a spelt pastry and its chutney of slightly acid cherries. Tartar of duck in the spicy mangoes.

Veal chop pricked in Parmesan cheese and roasted juice of violet.

