

« *Finesse and Harmony* »
Cuvée Interdite

A subtle blend dominated by Chardonnay, part of which is oak-aged, giving this wine a really lovely balance. Its fruity, mineral qualities make it an outstanding champagne.

Details

50% Chardonnay (15% of reserve wines
from 2014 aged in oaky barrels)

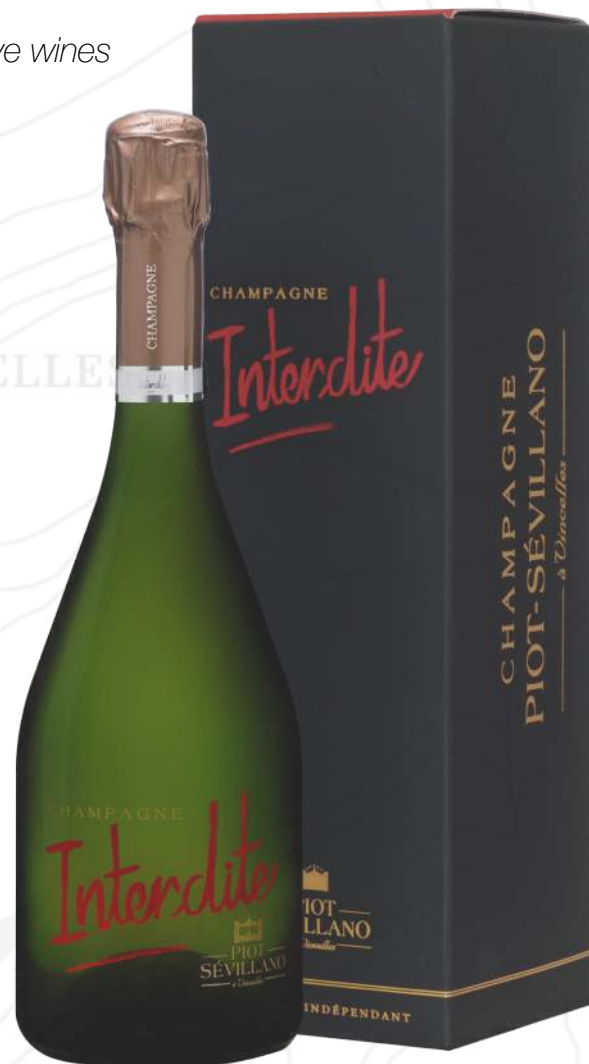
40% Meunier
10% Pinot Noir

Dosage : 7,2 g/l

Harvest : 2015

Bottling : April 2016

Ageing on lies : 6 years



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.

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

« An invigorating and elegant wine; its subtle dosage brings out the fruity, mineral qualities, with creamy texture and soft bubbles; expressive palate. »

Frédéric Pagneux, Sommelier Conseil

Pairings

Sweet potato cappuccino and bacon salmagundi.

Aubergine and ricotta crumble with olive oil.

Scallop "espuma" with green tea. Carpaccio of piquillos with hazelnut oil.