

Details

75% Meunier
25% Pinot Noir

Dosage : 35 g/l

Bottling : April 2012

Ageing on lies : 11 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.



« Greedy dosage » NOCT'EN BULLES

This champagne was created after a meeting with a French mixologist living in Denmark. A skilled creator, Erwan, made for this champagne a complex and very cool cocktail : « Southside royal »

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. Sulfites level minimized.

Note from the sommelier

« A punchy champagne offering a golden and yellow color and a generous sparkling, the nose evokes the oriental perfumes and a sweet fruitiness. The mouth is charming and develops delicate flavors of mango, melon and peach of vine. »

Frédéric Pagneux, Sommelier Conseil

Pairings

Cashew nut breaded scallop skewer, Tonka cream.
Mascarpone/chaource cheese choux, fig and hazelnut pieces.
Mango samoussa and pralin/chocolate.