

## Details

100% Meunier of which 50% of head of cuvée

Dosage : 7 g/l

Harvest : 2018 (from old vines more than 30 years)

Bottling : March 2019

Ageing on lies : 4 years

**The label shows Louise Weber, known as La Goulue, famous French Cancan dancer at Le Moulin Rouge, often painted by Henri de Toulouse-Lautrec and 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.



Winery of 8 hectares certified organic since 2023.



# Cuvée **Provocante**

*This cuvée is made only with Meunier, the king grape variety of the Marne Valley and especially of our winery. It reveals the aromatic potential of our oldest vines, the perfect symbiosis between the fruit and the finesse of the greatest champagnes. A "Provocative" champagne which will inspire you a lot of feelings.*

## 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 light yellow dress in brilliant reflections and with elegant bubbles revealing a linear and persistent cordon. The nose presents a character of ripe fruits such as the quince and the Rousselet pear. The provoking and dense mouth offers a perfect dynamism and reveals among others the aromatic fusion whites and citrus fruits. »*

*Frédéric Pagneux, Sommelier Conseil*

## Pairings

*Tartar of crab and fresh apples / quince ratatouille with coriander.*

*Net of fried, steamed seabass with bergamot juice.*

*Crumbles of poached oysters and tender pears.*