



CHAMPAGNE
PIOT-SÉVILLANO
à Vincelles

« *Freshness and Aromatic Precision* »
 Extra-Brut « *Fraîcheur de Coteau* »

Details

85% Meunier
 15% Chardonnay

Dosage : 4 g/l

Harvest : 2020

Bottling : March 2021

Ageing on lies : 18 months

Vinification : 1/3 vinified in sandstone jars which can provide a soft coloration.



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.



This champagne is given a smaller dosage to bring out its mineral and citrus flavors : it's a fresh champagne, ideal for enlightened champagne-lovers. Enjoy it with aperitif buffets in summer and fish or shellfish starters.

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

Note from the sommelier

« This wine offers an outstanding aromatic precision and cleanness on the palate. Its precise dosage reveals a range of dried fruit aromas and leaves room for an unfailing minerality. For enlightened drinkers, it may be enjoyed on its own or as an aperitif. »

Frédéric Pagneux, Sommelier Conseil

Pairings

*Watermelon and young gouda brochette.
 Quinoa and prawn sushi with jasmine.
 Spell and soya waffles glazed with citrus fruit.*