



CHAMPAGNE
PIOT-SÉVILLANO
à Vincelles

Details

80% Meunier head of cuvée
20% Pinot Noir

Dosage : 7 g/l

Harvest : 2013

Bottling : April 2014

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.



« *S u b t l e t y a n d D e n s i t y* »

Vintage 2013 Edition

Based on a single harvest, our Vintage 2013 Edition is a mature and powerful champagne with a great aromatic intensity.

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

« *Vintage with a deeply coloured, powerfull nose tends to white fruit and citrus. Ample and full-bodied mouth expresses bloody orange, yellow acidic fruits, gingerbread and dried fruits. Corpulent finish and perfectly well-balanced.* »

Frédéric Pagneux, Sommelier Conseil

Pairings

Red tuna tartare.

Braised veal sweet-breads vanilla.

Veal cannelloni.