

BRUT BLANC DE BLANCS

Blend

100 % Chardonnay

65% of wine from 4 years old and 35% of reserve wine blended from the 5 previous vintages

3 villages in the heart of *les coteaux du petit Morin* and *la côte de Sézanne* : Etoges, Villevenard, Allemant

5 plots : **Le Four à Chaux**, **Le Petit Val**, **Macheret**, **Tout y Brûle**, **Les Clos Prieur**

Soil

Chalk limestone and silica

Vineyards

From 20 to 45 years old plots. Growing vines is working with the environment all year around. Therefore we are naturally involved in sustainable viticulture, which requires special attention to our land, to preserve its biodiversity and the quality of soils

Vinification

Alcoholic and malolactic fermentation in thermoregulated stainless steels tanks

Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

Ageing

48 months on lees and 12 months after disgorgement

Dosage

9 g/l

Tasting notes

Aromas of brioche, honey with notes of fresh wild flowers. The minerality and complexity give to this wine a 10 years cellaring potential

Food pairing

Scallops carpaccio with citrus sauce, roasted bass with fennel and herbs or simply served with warm pastries during an appetizer

