

SPECIAL CLUB

Blend

45% Chardonnay, 30% Pinot Meunier, 25% Pinot Noir
Vintage 2012, only the exceptional vintages are dedicated to our cuvée
« Spécial Club »

4 villages in the heart of *Coteaux du Petit Morin and Sézanne* :
Villevénard, Etoges, Allemant, Broyes
Limited production of 5 000 bottles

Soil

Clay limestone

Vineyards

30 years old
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

60 months on lees

Dosage

9g/L

Tasting notes

The freshness of the chardonnay match perfectly with the structure of the pinot noir for a perfect balance. Ready to enjoy from now this wine has a great potential for ageing

Food pairing

Serve with scallops in a champagne sauce, a sea sauerkraut or a fresh salmon tartar with basilica and citrus notes.

