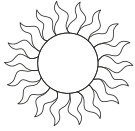


CUMIÈRES

PREMIER CRU - VINTAGE 2019

"Floral and fresh Champagne"



REVIEW OF THE YEAR 2019

The warm, sunny weather in August and September, combined with cool nights in the run-up to the harvest, enabled the vines to enjoy an exceptional ripening process, producing musts whose balance between acidity and sugar levels, as well as their aromatic concentration, bode well for future vintages. The high, sometimes scorching, temperatures and drought that have prevailed since mid-June have had no impact on the vineyards overall.

WINEGROWING

100 % Chardonnay
VILLAGE : Cumières 1er Cru
PLOTS : les houssettes les Culots
EXPOSITION : South-West
SUBSOIL : sandy clay
Manual Harvest on 17 Septembre 2019
PRODUCTION : 5770 bouteilles



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats
Stopped malolactic fermentation Late bottling
BOTTLING : June 2020
AGEING : 36 months
DISGORGING : June 2023, 16th
DOSAGE : < 6 g/L EXTRA-BRUT

TASTING



When the champagne is poured, it generates a light, ephemeral mousse, followed by a string of fine, lively bubbles that feed a persistent collar. The champagne has a luminous, fairly dense color, intense pale yellow with bright yellow highlights.



The first nose harmoniously blends toasty, spicy woody notes with alliacious and leguminous notes of clay origin. The tone is set. Aeration of the champagne develops pleasure around notes of lemon, lime blossom, elderberry, wild flowers, verbena, peppermint, pear, bergamot, marzipan, cookie, with hints of humus, leather and licorice.



First contact on the palate is supple and fresh, with a creamy effervescence. The Champagne develops a luscious, fleshy fruitiness, supported by lemon and yellow grapefruit acidity. Work in wood lends breath to a concentrated, vinous mid-palate, whose sandy, pointed freshness extends its tactile presence to the more airy, saline finish. The imprint of the forest is exerted with greed and elegance, letting out its first truffle notes.

FOOD AND WINE PAIRINGS

A perfect accompaniment to a foie gras appetizer. Also in perfect harmony with dishes such as a roasted lamb filet, creamy risotto with white truffle oil, almond milk foam. As well as fresh ravioli stuffed with porcini mushrooms and black trumpet, smoked tea foam, grated pecorino. It goes perfectly with a Saint-neaire or mountain tomme.

