EPERNAY

VINTAGE 2018

"Mineral and Pulpy Champagne"





WINEGROWING



100 % Chardonnay

VILLAGE : Epernay

PLOTS: Couchant de Beausoleil, la Cote Ouest

EXPOSITION: South-West

SUBSOIL: chalky Manual Harvest

on September 6 th, 2018

PRODUCTION: 6082 bottles

VINIFICATION



Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats Stopped malolactic fermentation 6 months maturing in oak barrels

Late bottling

BOTTLING: June, 2019

AGEING: 3 years minimum

DISGORGING: minimum 6 months DOSAGE EXTRA-BRUT: 3.7 g/L

TASTING



The pouring of the champagne generates a generous, singing and ephemeral foam, relayed by a string of fine and lively bubbles that feed a persistent collar. The champagne has a luminous and rather fluid color, pale yellow gold with lemon yellow reflections, brilliant and deep in the glass.



The first nose is eloquent, expressing notes of meadow daisy, buttercup, hazelnut, toasted bread, lemon. It evolves with airing towards notes of vine peach, quince, physalis, grilled almond, wild herbs, lemongrass, peanut, blackcurrant bud, raspberry.



The first contact in the palate is soft and fresh, with a creamy effervescence. The Champagne develops a pulpy and crunchy fruity matter, underlined by a lemony acidity just stretched. The whole vibrates in unison around a chalky structure that confers frankness, salinity and a typical tactile sensation on the tongue. The slender finish around this pure and characterful chalk, is slender, tasty and very persistent.

FOOD AND WINE PAIRINGS

This seductive wine goes well with the flavors of the sea like a poached halibut back, parsnip mousseline, langoustine emulsion. As well as just-seared scallops, grapefruit vinaigrette, butternut brunoise. At the end of the meal, it goes perfectly with a variety of cheeses such as Saint-Félicien or Parmesan aged 24 months or more.

MEDAILLES









