

PIERRY

PREMIER CRU - VINTAGE 2020

"Fleshy and Flavourful Champagne"



WINEGROWING



100 % Meunier
VILLAGE: Pierry 1er Cru
PLOT: Bas Charmiers, Les Renards, Les Porgeons
EXPOSURE: South, mid-slope
SUBSOIL: chalky, flinty
Hand-harvested August 26, 2020
PRODUCTION: 6574 bottles



VINIFICATION

Alcoholic fermentation controlled at 17°C in temperature-controlled stainless steel tanks
Malolactic fermentation blocked
Late bottling
AGEING: 2 years minimum
DISGORGEMENT: 6 months minimum
DOSAGE : 9 g/l
Special Bottle

TASTING



The pouring of champagne generates a generous, persistent mousse, relayed by a string of direct, intense bubbles that feed a marked, homogeneous collar. The champagne is luminous, with a distinctive "partridge-eye" color.



The first nose is frank and direct, with a beautiful intensity. Aromas of fresh almonds reveal themselves, setting a charming and bewitching tone. Then pastry and iron notes give a flattering side of lightly vanilla-flavored custard with sweet spices.



The attack is fresh and dynamic. The wine is open and full-bodied, supported by a creamy, persistent mousse that adds structure to the whole. Notes of red fruit, such as tart redcurrants, with a hint of tannin, define this champagne as a table wine.

FOOD AND WINE PAIRINGS

This unique champagne, with its amber color, is perfect with white truffle and gamberoni risotto. It's also a perfect pairing with beef tataki with toasted sesame seeds, or a raspberry tart with vanilla pastry cream.

