



HISTOIRES

H1- VIII

VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles, Jonquery, Olizy
- Soils : illite clay
- Vine age : 40 years

VINIFICATION

- Blend grape variety : 70% Meunier - 30% Pinot Noir
- Blend of harvest : 2008
- Production (bottles) : 1000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation : yes
- Vinification : Oak Barrel 1 year
- Ageing : 120 months on lies with a cork
- Dosage : Brut Nature
- Soufre Total : inf 15 Mg/L

Available in bottles (75 cl)

TASTING

- The colour is deep gold.
- The nose has a big personality with a lot of subtle aromas : flowers, yellow fruits, pralin, torréfaction. We can feel the micro-oxygenation of the cork ageing that brings a big complexity. The mouth is elegant and winy with a big density and a nice persistency .

This wine has to be served at 12°C in a wine glass. It can be paired with pan fried foie gras, with lobster in a sauce, ris de veau aux morilles, or caramelized grapefruits.

