



Coteaux champenois

Chardonnay 2020

VINEYARDS

- Marne Valley vineyards: Cuisles
- Soil: silt-clay (illite)
- Age of vines: 35 years

VINIFICATION

- Grape variety blend: 100% Chardonnay
- Vintage blend : 2020 No sulfites
- Number of bottles produced : 780
- Alcoholic fermentation : in Qrevri
- Maturation : 8 months in Qrevri
- Cellar ageing : 2 years

TASTING

A fairly intense orange colour. The initial nose is fruity and open: exotic fruits such as mango, passion fruit, pineapple and lime, followed by notes of honey. A subtle blend of lightness and deliciousness.

The attack on the palate is tender, followed by the discovery of a wine that is rather atypical for a Champagne hillside. Rich and slightly astringent on the palate, it should be paired with a full-bodied wine. The finish is fresh and very long, salivating and bitter.

This wine should be served between 12 and 14°C. It goes very well with seafood such as sea urchins, oysters, mussels zested with yuzu, chicken marinated in lemon-honey, risotto with dried ink, and creamy goat's cheese.

We strongly recommend decanting this wine to allow it to air out before tasting.

