



## HOMMAGES PARCELLAIRES

Les vignes blanches 2019 - Bio



### VIGNOBLE

- Vineyard of the Marne Valley : Cuisles, parcelle les Vignes Blanches
- Soil : clay (illite) & chalk
- Vine Age : 36 years old

### VINIFICATION

- Blend grape : 100% Chardonnay from organic grapes
- Blend of harvest : 2019 - no sulfite
- production ( bottle) : 1100
- Alcoholic fermentation : Oak barrel
- Malo-lactic fermentation : yes
- Ageing : Oak barrel
- Vieillessement en cave : 36 months on lies - 24 months on cork
- Dosage : Brut Nature

Available in bottles (75cl) and magnum ( 150cl) 2014

### TASTING

Pale gold with green highlights. The presentation is lively and luminous.

The rather discreet nose is initially floral, then evolves towards a more vegetal character (vetiver, seaweed, etc.), accompanied by buttery brioche and iodine.

seaweed), accompanied by buttered brioche and iodine.

This wine reveals a fresh character and lovely complexity.

The attack on the palate is precise and sharp, then the wine offers a full-bodied consistency, with good substance and liveliness.

and a lovely liveliness. The texture is creamy.

The finish is very mineral (bitter, salty and stony), long (10 seconds) and taut with ginger.

This is a Champagne of terroir, a Champagne of character. Powerful, taut, mineral, structured and with good ageing potential.

It will accompany life's great moments. This cuvée should be served between 10 and 12°C in a shapely flute to enjoy its power and its evolution in the flute.

At the table, serve it with maritime dishes of character, such as red mullet and seaweed tartare, clams with parsley, asparagus in sauce, or tomme with wild garlic.

