



Coteaux champenois

Pinot Noir 2018 Bio



VIGNOBLE

- Vineyard of the Marne Valley : Olizy, parcelle la Sablonnière
- Soil : clay & sand
- Ageing of vinyard : 36 years old

VINIFICATION

- Grapes blend : 100% Pinot Noir
- Blend of harvest : 2018
- Production (bottles) : 302
- Alcoolic fermentation : Oak Barrel
- Ageing : 12 months in Oak barrels



TASTING

The pale gold color shows the potential of the Cuvée. The effervescence is slow, fine, and abundant, the foam is delicate and regular.

• The nose shows its maturity. You can smell honey, spices, cooked pear, and a hint of curry. The very tasty expression moves to bitter orange, waffle dough, chestnut.

The attack in the mouth is dynamic, then the mouth is full, and rigorous. Sharp vivacity, rich, and of hard consistency, spicy and raging effervescence, tight tannins, make this wine a little monster of structure. The complete set generates a sensation of linen texture, both severe and classy.

The finish, long (8 to 9 seconds) and deep, prolongs the memory of the mouth by revealing a salty minerality and full of sap on a passion fruit background.

This Champagne is a romantic one telling us its terroir with all the eloquence and accents of its origins.

A Cuvée to serve at 12°C in a wine glass. At the table, birds will be welcome (pheasants, partridges, pigeons for example), as well as pork and all cheeses pressed pasta (Tomme, Cantal, St Nectaire, Ossau-Iraty...).