



# HÉRITAGE

## Millésime 2015

### VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles , Jonquery
- Soils : limestone and clay (illite)
- Vine age : 30 years

### VINIFICATION

- Blend grape variety : 50% Chardonnay, 30% Meunier and 20% Pinot Noir
- Blend of harvest : 2015
- Production (bottles) : 3500
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation : yes
- Vinification : 30% in oak barrels and 70% in inox tank
- Ageing in cellar : 60 months on lees
- Dosage : Extra Brut

Available in bottles (75 cl)

### TASTING

The gold color is intense show the maturity of the wine.

The nose describes candied fruit, toasted bread, honey, cashew and after aeration dried flower and gravy.

There is great complexity between the aromas of youth and cellar aging.

The attack on the palate is fresh, then the wine is intensified, material and consistency. In the second part of the mouth appears a slightly full-bodied character while the dosage is always held back. The high quality of the effervescence generates a creamy texture.

The finish is long (8 to 9 seconds) and complex (sourness, dosage, minerality).

A sophisticated and complex wine giving great olfactory and tactile pleasure.

A vintage to serve at 12°C, in a shaped flute to enjoy its complexity and rather at the table than at the time of the appetizer. Think of white meat and tender fish (for example) accompanied by a creamy sauce and hard cheeses.

