



Effervescence des Terroirs BRUT NATURE

Harvest	: 2021 + 30 % reserve wine
Grape variety	: 100% Meunier
Terroir	: La Vallée de la Marne Clay - limestone soil
Vinification	: Alcoholic fermentation Malolactic fermentation
Aging in cellar	: 24 months - 30 months
Bottling	: March 2022
Disgorging	: November 2024
Dosage	: 0g/L
Degree of alcohol	: 12.5°
Total acidity / PH	: 4.8g/L / 3.15Ph



The effervescence is sustained with many trains of fine bubbles. The foam bead is persistent.

This Champagne with a pale yellow color with golden highlights has a very gourmet first nose, with aromas of yellow fruits such as quince. It then evolves towards a great freshness characterized by light notes of grapefruit. The base notes are more typical of dried flowers, such as honeysuckle.

The mouth is characterized by a beautiful liveliness with aromas of white flowers tending towards tangy notes. We can find a beautiful length perfectly complemented by the dried flower mentioned previously.

This cuvee will be ideal with seafood.

- [Decanter 2019/2021/2022 : Silver medal](#)
- [Decanter 2020/2024 : Bronze medal](#)
- [Feminalise World Wine Competition 2019/2024 : Gold medal](#)
- [Lyon International Compétition 2020 : Silver medal](#)

