



***Au Fil du Temps 2020***  
MILLÉSIME 2020

<b>Harvest</b>	<b>: September 2020</b>
<b>Grape variety</b>	<b>: 100% Meunier</b>
<b>Terroir</b>	<b>: La Vallée de la Marne Clay - limestone soil</b>
<b>Vinification</b>	<b>: Alcoholic fermentation Malolactic fermentation</b>
<b>Aging in cellar</b>	<b>: 36 months</b>
<b>Bottling</b>	<b>: March 2021</b>
<b>Disgorging</b>	<b>: October 2024</b>
<b>Dosage</b>	<b>: 6g/L</b>
<b>Degree of alcohol</b>	<b>: 12.5°</b>
<b>Total acidity / PH</b>	<b>: 4.8g/L / 3.17Ph</b>



Vintage 2020, this wine ages 3 years in our cellar. Its aromas are rounder and riper due to a very warm harvest. It has rich and complex aromas.

Many trains of fine bubbles cross the glass. The color reveals light green reflections.

The nose is tangy, citrus aromas such as grapefruit and candied lemon blend harmoniously with notes of dried flowers such as verbena.

The palate is all freshness and delicacy. We find with the same harmony the aromas present on the nose.

This cuvee will be perfect to pair with grilled white fish or seafood.

