

## NON DOSÉ PREMIER CRU

### BLENDING

35% Pinot Noir, 35% Meunier, 30% Chardonnay  
40% of reserve wines (perpetual blending) from the precedent harvests

### TERROIR

The assemblage involves about 35 vine plots over the villages of Chamery, Vrigny and Coulommès-la-Montagne, in the western part of the Montagne de Reims.

- Age average of the vines : 35 years old
- Various type of soil: siliceous and calcareous sands, silty clay soil on chalky subsoil, and calcareous clay soil with millstone fragments

### VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- First fermentation in various containers: inox tank (75%), concrete tank (20%), oak barrel (5%)
- 7 month on lies before blending with the reserve wine
- Malolactic Fermentation partially done
- No filtration, minimal use of sulfites
- Aging in bottle of 5 years
- Dosage: 0 g/l

### WINE CHARACTERISTICS

On the nose, white fruits and citrus melt with toasted bread and nutty aromas. Fresh and sharp in the attack, first nose on grapefruit and breadcrumb aromas. The mid-palate shows a nice volume; the fruitiness and vinosity of the Pinots flesh dominate ; the ending leads to a long mineral sensation on the palate with a touch of spiciness from the reserve wine part.

### PAIRING

Perfect as an aperitive or with seafood: shellfish, sushis or tuna ceviche

