

Carte Blanche

Champagne

BRUT



Vineyard terroir : Mesnil sur Oger - Vertus - Verzenay – Villeneuve

Grape-varieties : 50% Pinot Noir - 40% PM - 10 % Chardonnay

Type of soil : chalky



Average age : 30 years

Pruning/Grape-growing : Chablis et Cordon de Royat

Harvest : by hands



Pressing : pneumatic press of 8 000 kg

Wine making : thermo regulated tank and Malo done

Dosage : 9 g/liter – BRUT

Ageing : 3 years in our cellar



Blending : Harvest 2014 and reserved wine

Alcohol content : 12 %

Bottling : bottle (750 ml)

Particularities : This Blending reflects the terroir of a lot of different Villages with the majority in Red bunches. The variety of Crus give birth to a Champagne mature with a lot of different savors.

