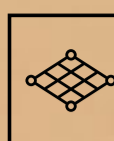
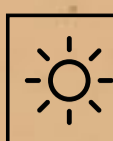


# LES AMIS LES CHAMPS

 Area: 16,58 A

 Planting: 1990

 Exposure: North-East / South-West

## + BLEND

**40% MEUNIER**  
**60% PINOT NOIR**

## + BOTTLING

**08/06/2022**

## + HARVEST

**2021**

## + DOSAGE


**BRUT NATURE**

Zero dosage, to enhance tension and minerality.

## + AVAILABILITY


**1497 BTLS.**


## + VINIFICATION TECHNIQUES

 **IN OAK BARRELS (2.28 AND 4.00 HL)**  
With a gentle long toast and subtle oak imprint.

 **NO MALOLACTIC FERMENTATION**


 **9 MONTHS OF LEES AGING WITH THREE BÂTONNAGES**  
Carried out on "fruit days" according to the lunar calendar.

 **AGING ON NATURAL CORK**  
For at least 3 years.


 **RACKED BY GRAVITY**  
With minimal use of sulfur to preserve the purity of the aromas.

 **PRECISE DISGORGEMENT AND METICULOUS FINISHING**  
Under black clip and premium cork.

## + TERROIR(S) & PLOT IN CHIGNY-LES-ROSES

 **Soil & sub-soil**

**BROWN CALCAREOUS SOIL**  
On valley-floor colluvium.

 **Climate**

**WEST-FACING CHALK CREST SLOPE**  
Medium incline.

 **Specificities**

**PARCEL CO-PLANTED WITH PINOT NOIR ON THE UPPER SECTION AND MEUNIER ON THE LOWER PART NEAR A NATURAL SPRING**

A cooler area more prone to spring frost.



## SWITCHING PRUNING STYLES?

Two grape varieties and two pruning systems within the same parcel — up and down!

This cuvée fully showcases the terroir's potential, where clay and chalk horizons bring elegant structure and a remarkable balance between power and finesse. A testament to 30 years of meticulous vineyard work, it reveals the full richness of the singular soil of the Grande Montagne de Reims.

### APPEARANCE :

Pale yellow with green reflections, bright and lively, evoking a vibrant freshness. The effervescence is energetic, with a persistent mousse that expresses itself differently depending on the glass used.

### NOSE :

Rich and complex, combining the clay character of the terroir with fruity and spicy

aromas. Initial notes of cherry, pomelo, and wild berries are followed by a refreshing hint of menthol. The bouquet evolves toward exotic floral notes — jasmine, bergamot, and orange blossom — with subtle, well-integrated oak tones that deepen the aromatic expression.

### PALATE :

Attack: Crisp and lively, with fine mineral freshness.

Texture: Juicy and enveloping, typical of the H4 and H5 soil horizons, bringing subtle chew and elegant polish.

Aromas: Candied lemon and anise balanced by ripe fruits (baked apple, sweet orange). A delicate spicy thread of licorice, ginger, and white pepper adds vibrancy.

Finish: Long and harmonious, marked by refined bitters and a touch of blond tobacco. Smoky notes and fresh herbs (basil, tarragon) extend the tasting experience.

### PAIR WITH :

+ Comté aged 9 or 24 months — a perfect match

 Join us on Instagram

 [Book a visit](#)

CHAMPAGNE  
**GOUNEL + LASSALLE**

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