

TERRES D'ANCÊTRES

The cuvée is crafted from a mosaic of tiny plots on our Chigny-les-Roses terroir.

+ BLEND

33% MEUNIER
33% PINOT NOIR
34% CHARDONNAY

+ DOSAGE

BRUT NATURE
Zero dosage, to enhance tension and minerality

+ BOTTLING

08/06/2022


+ HARVEST

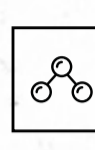
2021


+ AVAILABILITY


6026 BTLS.
50 MAG.

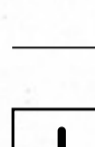
+ VINIFICATION TECHNIQUES


-  **IN VERTICAL, TRONCONIC OAK VAT WITH FLOATING LID**

-  **NO MALOLACTIC FERMENTATION**

-  **AGED FOR 9 MONTHS ON THE LEES**

-  **AGED ON LATHS**
For at least 3 years under capsule.

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

-  **PRECISE DISGORGEMENT AND METICULOUS FINISHING**
Sealed with a high-quality natural cork.

+ TERROIR(S) & PLOT

IN CHIGNY-LES-ROSES, LUDES & RILLY-LA-MONTAGNE

 **Soil & subsoils**

CLAY-LIMESTONE SOILS OVER PURE CHALK SUBSOIL.

The vines express remarkable finesse, freshness.

 **Climate**

NORTHERN SLOPE OF THE MONTAGNE DE REIMS

Temperate oceanic climate with continental influence, characterized by cool winters and moderately warm summers, ideal for the slow, gradual ripening of the grapes. The vines are mostly oriented North-East to East, offering gentle exposure to the morning sun.

 **Specificities**

FRAGMENTED, DIVIDED.

Sustainably cultivated, it embodies the very identity of the heart of the Montagne de Reims.



WE BLEND THE 3 GRAPE VARIETIES REPRESENTATIVE OF OUR VINEYARD; TO ALWAYS BETTER "TRANSCEND MY ROOTS".

Attached to our land, to our values, to our family heritage, I have chosen an ancestral method, the vinification in barrels, to respect our Premier Cru land.

APPEARANCE

Under the influence of Chardonnay, the color is pale yellow with pale yellow-green reflections.

NOSE:

The first nose is subtle (toasted bread, fresh citrus notes, lemon). We salivate in advance! There are notes of flowers (peony, buttercup) and a very fresh sensation, like the scent of the first drops of rain when we are in the vineyard. With a lemony frame, the buttery side arrives: a fresh meringue!

PALATE:

The attack has light oak influence; it skates more than it's woody (desired by Arnaud). It is an invitation to the sun: the exotic fruits (passion fruit, pineapple, mango, peach, apricot) are subtle. Without any sensation of sugar, this is a pure and clean wine. Made from the high quality of the soil layers beneath the surface (well integrated and blended).

The creamy finish fills us with elegance and delicacy in an exotic tone. Delicious!

PAIR WITH:

- + Fine de claire oysters
- + Sushi and chirashi with exotic juice
- + Filet mignon of veal with reduced morel sauce
- + Sea bream Ceviche with matcha tea

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CHAMPAGNE
GOUNEL + LASSALLE

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