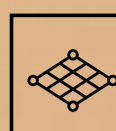


# LES NOUES

 Area: 22 A

 Planting: 1968

 Exposure: South-East / North-West

## + BLEND

**100% MEUNIER**

## + BOTTLING

**08/06/2022 2021**

## + HARVEST

## + DOSAGE


**BRUT NATURE**

Zero dosage, to enhance tension and minerality.


## + AVAILABILITY

**1937 BTLS.**


## + VINIFICATION TECHNIQUES

 **IN OAK BARRELS (10HL) AND 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**

**LIMON-CHALK COLLUVIUM MIXED WITH ROLLED CHALK FRAGMENTS**

Rich in organic matter, bringing saline fruit tension.

 **Climate**

### WELL-DRAINED CONDITIONS

Favoring a complex and fruity expression.

 **Specificities**

### POLD RIVERBED SLOPES OVER A CHALK BASE

Clay-dominant with loamy veins and 40% chalk content.

Old vine rootstock: 40 years.



## IT DEFIES TIME AND LIGHTNING!

It is 180 meters long and is always the first to be harvested: I named the plot «Les Noues» (pronounced «no»)! It is our main grape variety (Meunier) in Chigny-les-Roses which is characterized by old vines and vinification in oak barrels.

### APPEARANCE :

Buttercup yellow color, with pale yellow reflections, a small train of very delicate bubbles.

### NOSE :

You first catch the mentholated freshness (fresh mint, eucalyptus), followed by lemon, orange peel and verbena in the background. A Meunier that pinches on red fruits, black fruits and spices. It prepares us for a very delicate wine by the progressive blossoming of its aromas (quince, infusions, meadow flowers marzipan, tangerine) all in finesse.

### PALATE :

With a smooth mouthfeel, this is a parcel that offers a chewy, beautiful richness in the mouth, with a full and mild salty character. A wine that has everything: it is slender, round, fruity, direct, salty and has a beautiful finish.

The oak barrel aging complements and enhances the qualities of the soil layers below the surface which bring out the delicate fruit flavors. Exotic elegance rubs shoulders with a more earthy sensation, and with nuances of minerality completed by a harmonious finish.

We find delicacy and purity as a signature of wine making that serves the terroir, the vine, and the wine.

### PAIR WITH :


- + Gravlax of salmon with citrus and herbs
- + Turbot confit supreme with orange butter, sweet potato mousseline
- + Medallion of tender veal and sand carrots
- + Marbled beef chuck steak and duck foie gras, mascarpone with condiments

 Join us on Instagram

 Book a visit

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