

ESPRIT VOYAGEUR

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

+ BLEND

49% MEUNIER
37% PINOT NOIR
14% CHARDONNAY

48% from reserve wines

+ BOTTLING

08/06/2022

+ HARVEST

2021

+ DOSAGE

BRUT NATURE

Zero dosage, to enhance tension and minerality

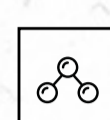
+ AVAILABILITY

7899 BTLS.
50 MAG.

+ VINIFICATION TECHNIQUES



IN STAINLESS STEEL TANKS



MALOLACTIC FERMENTATION COMPLETED



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 AND LUDES



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.



DIVE IN!

This cuvée expresses the aura of our estate, our entire vineyard and the character of our three grape varieties. Here you will find our spirit: free, adventurous and sending a message of the singularity of our heritage.

APPEARANCE:

It is a champagne with fine and lively bubbles, straw gold in color.

NOSE:

It has delicate notes and is very nuanced - a pretty burst of aromas: honeysuckle, apricot, blackcurrant, buttercup, soft chalk, acacia, apple-almond, pear-quince. Note the honeysuckle as it represents the Pinots in this champagne. The fresh aromas of raspberries and citrus is accented by honey, hazelnut and gingerbread.

PALATE:

The attack is graceful and fresh; with a nod to rich and plump fruits. A gourmet taste surrounding a fruit and spice (gingerbread, honeysuckle, and honey). And it lasts: the finish is persistent, rich and salty. This is a fresh and earthy wine.

PAIR WITH:

- + Pumpkin soup and scallops
- + Roasted cod fillet and parsnip purée
- + Filet mignon of veal with reduced morel sauce
- + Beef and shiitake cassalette

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CHAMPAGNE
GOUNEL + LASSALLE

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