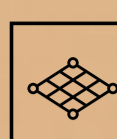
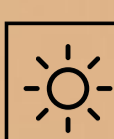


# LE HAUT BELAI

 Area: 43,29 A

 Planting: 1990

 Exposure: Est+Ouest

## + BLEND

**50% PINOT NOIR**  
**50% CHARDONNAY**

## + BOTTLING

**08/06/2022**

## + HARVEST

**2021**

## + DOSAGE

**BRUT NATURE**

Zero dosage, to enhance tension and minerality.

## + AVAILABILITY

**3757 BTLS.**  
**50 MAG.**

## + 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 LUDES

 **Soil & sub-soil**

**BROWN CALCAREOUS SOIL ON HETEROGENEOUS HILLSIDE COLLUVIUM**

With chalk material in depth.

 **Climate**

**ON A CHALKY CREST SLOPE**

Medium incline.

 **Specificities**

**A SLOPED PARCEL SHOWING A DUAL STRUCTURE**

Chalk subsoil under a shallower, colluvial topsoil.



## WELCOME TO LUDES AND PUT ON YOUR BOOTS!

We're off to a plot of land that is shaped like Texas. Le Haut Belai parcel takes its name from the bleating of the sheep that once grazed there.

**Its wine combines fruitiness (Pinot noir) with chalky notes (Chardonnay)**

### APPEARANCE :

Fine bubbles dance in a satiny, pale-yellow hue with greenish yellow highlights.

### NOSE :

The flint is immediately expressed, without nuance, in a beautiful and biscuity minerality (grilled mango, red apple, honeysuckle, pear, lemon, blackcurrant, bavarian). The almond is presented here in all its forms, from the small financier to the flaked almond followed by toasted, woody, brioche notes without opulence.

This is a wine you can enjoy and travel through, a wine that will amaze you, an ideal model from the wine-rider who skates down his plot.

### PALATE :

The attack is short and gradually rises in the mouth to take on its fullness. Rich, fresh, creamy, we find the lemon, the pomelo all in greediness. The fruit and minerality merge with the oak showcasing the purity of the terroir. This makes you appreciate the character and the greediness of which are expressed with precision, purity and great sapidity. The full and harmonious finish soars on the palate, for a definite gastronomic pleasure.

### PAIR WITH :

- + Breton lobster au gratin with lobster butter, rice risotto
- + Pork loin confit, onion and potato puree
- + Mushroom Risotto and Parmesan

 Join us on Instagram

 [Book a visit](#)

CHAMPAGNE  
**GOUNEL + LASSALLE**

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