



## ORIGINE – BRUT NATURE

*Freshness and Tension*



**Variety** : 45% Pinot Meunier 55% Pinot Noir

**Crus** : Villers sous Châtillon, Le Breuil, Reuil, Binson-Orquigny

**Vinification**: 1<sup>st</sup> alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled tanks. And in oak barrels.

**Ageing** : blending of two to three different harvests followed by cellar ageing for 48 to 54 months.

**Specificities** : a wine without any addition of liquor that can be surprising, but very nice for amateurs or people looking for new experiences

**Dosage** : any addition  
zero dosage

**Tasting** :

- 👁️ : golden colour frank and deep, with lively and continuous effervescence
- 👂 : round and frank, composed of white fruits, citrus fruits and roasted almonds
- 👄 : lively, ample and fleshly, it expresses a great freshness with notes slightly lemony and a touch of saline on the finish

**Wine pairings** : Champagne perfect for the aperitif and ideal in the summer time. It will charm lovers of sushi trays or carpaccio of St-Jacques.

