



COMTE DE CHENIZOT

Elegance and Delicacy



Variety : 1/3 Chardonnay, 1/3 Pinot Noir, 1/3 Pinot Meunier

Crus : Binson-Orquigny, Reuil, Le Breuil

Vinification : 1st alcoholic fermentation only in thermoregulated vats, followed by malolactic fermentation and then blended with reserve wines stored in tanks and oak barrels

Aging : blending of three to four different harvests and then 8 to 10 years storage in the cellar

Specificities :

A name dear to us, for a rare champagne. It is by seeking the most just balance, the richest expression of each characteristic of each of our grape varieties that we obtain our cuvee Comte de Chenizot, so aromatic champagne and true journey in the mouth.

In order to highlight its uniqueness, we have dedicated this name to it "Comte de Chenizot" in honor of a strong personality of the village, we have named a cuvée after him. Until the French revolution, there was a lord called François Vincent Guyot de Chenizot living here: a very wealthy man who was distinguished by royalty many times, as well as by the Republic. When he died, he had no descendants or forebears, and his legacy was passed on according to his will: our village was bequeathed a farm, a donation to build a school and an orphanage. An important part of our vineyard was part of his property.

Dosage : 3,7 g/L
Extra-Brut

Tasting :

- 👁️: old gold yellow
- 👃: ripe and voluptuous, powerful nose
- 👄: rich and flavoured mouth (almonds and citrus fruits)

Wine pairings : champagne for meals. Excellent with beef carpaccio, aged Comte, vegetables tempura, crab and avocado gratin.

References :

Gault Millau 23: "One of the most successful champagnes in the range."
Gold medal at the 2015 Vignerons Indépendants Contest.
Silver medal at the 2013 Vignerons Indépendants Contest.
Revue des Vins de France: 16 "sweet nose, creamy mouth, nice length"
Gault Millau: 86

