



ORIGINE – BRUT NATURE

Freshness and Tension



Variety : 45% Pinot Meunier 55% Pinot Noir

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

Vinification: 1st 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.

Aging : 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.

References :

- Gault Millau 2024: “Mesmerizing notes on the nose [...] pretty tension”
- Guia Melendo 22-23: «in the mouth is finely creamy, very fresh and pure»
- Gault Millau 2023: « L’équilibre est parfait, d’une belle longueur »
- Guide Hachette 2022, 2 stars : « intensely floral nose, persistent palate of seductive freshness »
- Guide Veron 2022 : « heady farandole. Radiant vitality, greedy roundness ».

