

CHAMPAGNE  
**Gaston Chiquet**  
PROPRIÉTAIRE - RÉCOLTANT

**INSOLENT BRUT** Data Sheet – June 2016



**Blend**

Pinot Meunier (mainly), Chardonnay and Pinot Noir  
Base wine harvested in 2013.

**Terroir**

Vineyards located in five different villages.

**Soil**

Clay and limestone on belemnite quadrata chalk.  
This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

**Vines**

Average age: 23 years. 8,300 to 10,000 vines by hectare, pruned according to “Chablis” and “Cordon de Royat” methods.

**Harvest**

Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

**Vinification**

By parcel. Static settling 15 to 20 hours. Alcoholic and malolactic fermentation, tartaric stabilization in small-volume, temperature-controlled tanks during 4 to 7 months after harvest.  
Aged on lees 1.5 to 2 years.

**Volume** : 750 ml bottles.

**Alcohol content** : 12,5% vol.

**Dosage** : 8 g/l

**Tasting Notes**

Pale yellow color, fine mousse.  
Expressive, fruity (citrus and banana) nose.  
Smooth palate (Meunier) maintaining the citrus notes, light finish.