

TRADITION PREMIER CRU – Brut

Datasheet – 2017 January 15th



Blend

40% Pinot Meunier,
35% Chardonnay,
25% Pinot Noir.
Base wine harvested in 2012.

Terroir

Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

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: 25 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 2.5 to 3.5 years.

Volume

750 ml bottles, 375 ml half-bottles, 1500 ml magnums.

Alcohol content : 12,5% vol.

Dosage: 8 g/l.

Tasting Notes

Golden yellow hue, fine mousse.
Fresh nose of dried fruit (apricot) with a hint of citrus.
Smooth palate (Meunier); fresh, balanced and fruity (fresh apricot, white peach, citrus); aromatic finish.