

➤ **Technical sheet for cuvée « Âme de Terroir »**
Vintage 2014 - Grand Cru Brut



Informations

- **Denomination** : Grand Cru
- **Crus locations** : Aÿ and Chouilly
- **Cuvée from a single plot** : No
- **Vintage** : 2014
- **Average vines age** : 55
- **Grapes proportions** : Pinot Noir 50 % - Chardonnay 50 %
- **Harvest** : 2014
- **Vinification in tank** : Yes
- **Wooden vinification** : No
- **Malolactic vinification** : Yes
- **Tirage performed under cork stoppers** : No
- **Cellar** : 5 years
- **Dosage** : 6 g/l → Brut
- **Specifics** : Tartaric stabilization

Description

The result of a single harvest, this vintage comes from a balanced blend of Aÿ and Chouilly, our most prestigious “terroirs”. Aged several years at the bottom of our cellars to reach optimal maturity, it convinces with his generous and long mouth. It reveals fruit aromas yellow walls and juicy with a touch of honey. The balance of these two grape varieties offers an expressive, balanced and elegant champagne.

You will be conquered by its persistence in the mouth, a champagne of connoisseurs, essential during an aperitif and during major events of your life.