



P A G E B L A N C H E

The deep soil of Montagne de Reims allows the Chardonnay to express its freshness and minerality. A prolonged ageing on lees brings out the brioche and fruity notes, typical of this grape variety.

Base : Harvest 2015

Bottling : 20th April 2016

Disgorgement : 2020-2021 (cf. back label)

Assemblage : 100% chardonnay

Ageing on wood : 8% of the wine aged in oak barrels from Domaine Jacques Prieur

Terroir : Verzenay, Grand Cru

Soil : Clay-limestone

Plots : Sous-pisse Renards, Les Rochelles

Average age of the vines : 50 years

Dosage : 0 g/l, Brut Nature

Production : 5,000 bottles

M A T U R A T I O N

Ageing on the lees for a period two times superior to appellation requirements.

T A S T I N G

Bouquet : toasty notes, brioche, quince jam, grapefruit, citrus

Palate : Deep, sharp, lively, due to a zero dosage. Mouth-watering finish with a streamlined chardonnay from the deep and north-facing soil.

