



P A G E B L A N C H E

The winter was mild and rainy, followed by an early bud break in April after a sunny March, facilitated by water accumulation in the groundwater. However, vine growth was disrupted by cold weather throughout its cycle, with flowering around mid-June and rapid grape growth due to strong osmotic pressure from the soil. The summer was cool, with successive rains creating an almost autumnal atmosphere until mid-August, after which the sun graciously contributed to optimal ripeness by mid-September.

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 : The base is the 2014 harvest blended with 20% of reserve wines from 2013. Additionally, 8% of the blend is aged in oak barrels.

Bottling: September 2015

Disgorgement: Novembre 2022

Assemblage: 100% chardonnay

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

T A S T I N G

Colour: The wine presents a green-gold robe with silver reflections.

Nose: Exhibiting remarkable purity, it offers lemony aromas, subtly intertwining with brioche notes that evolve into menthol nuances.

Palate: Lemony and finely chiseled, displaying beautiful energy and precision. This Champagne showcases significant potential.

