

LA CROISEE DES TERROIRS

AVAILABLE IN BOTTLE, MAGNUM, AND JEROBOAM



Blend

33% Pinot Noir from Épernay
33% Pinot Meunier from Trigny
34% Chardonnay from Vertus
Includes 30% reserve wines and 10% barrel-aged wines

Terroir & Soil

Trigny: Brown limestone soils over sand
Épernay: Flinty clay over chalk
Vertus: Brown limestone soils over chalk

Vineyard management

Average vine age: 45 years
Planting density: 8,300 to 9,500 vines per hectare
Soil vitality preservation, yield control, and pursuit of the grapes' natural balance.

Harvesting

Optimum ripeness determined by berry tasting (minimum 10% potential alcohol).
Manual harvest in September, grapes transported in ventilated crates. Stainless steel Europress membrane press. Pressing program tailored to grape condition. Only the best press (cuvée) is used; second (taille) is separated.

Winemaking

Static settling for 15 to 20 hours. Plot-by-plot vinification. Low-temperature fermentation in small-volume tanks. Malolactic fermentation completed. Aged in tank for 6 to 9 months post-harvest.

Dosage: 6 g/l with MCR (grape must concentrate selected for its neutrality)

Tasting Notes

Golden yellow hue with very fine mousse. A refined, mineral nose with aromas of white fruit and peach. Fresh and well-balanced on the palate, this wine is silky and generous, with a long and persistent finish. A characterful Champagne, ideal for aperitifs, meals, and special occasions.

Food Pairings

Crayfish salad - Sea bass with creamy oyster sauce - Cheese soufflé