

LA FÛLOSOPHE
BRUT NATURE



Blend

60% Pinot Noir - 40% Chardonnay
75% of the blend vinified in small oak barrels (used 4 to 10 times)
Limited-edition cuvée from old vines

Terroir – Épernay, Coteaux Ouest

Pinot Noir – “Les Closets” plot: Flinty clay over chalk – planted in 1998
Chardonnay – “Les Corbets” plot: Clay over deep chalk – planted in 1992

Vineyard Management

Soil vitality preservation, yield control, and pursuit of the grapes’ natural balance.

Harvest

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

Winemaking

Natural static settling for 15 to 20 hours. Spontaneous fermentation in small, old oak barrels (6th to 8th fill). Weekly *bâtonnage* (lees stirring) for one month after fermentation. Aged 6 to 8 months in barrel on lees, then matured in bottle for 5 years. Manual disgorgement.

Dosage: 0 g/l (Brut Nature) *Production:* 1150 bottles

Tasting Notes

Golden reflections with a very fine mousse. Aromas of hazelnut, raisins, candied fruits, and honey. The palate is creamy, rich, and saline. An intense, mature, and powerful Champagne, ideal as a fine meal companion.

Serving Recommendations

Best served at 11–12°C. Don’t hesitate to decant to reveal its full aromatic richness.

Food Pairings

Monkfish curry - Spiced foie gras on apricot puff pastry - Truffle risotto