

LA GENESE



Blend

40% Pinot Noir
40% Meunier
20% Chardonnay
Including 20% reserve wines

Terroir / Soil

Made from grapes grown in Trigny – Massif de Saint-Thierry.
Sandy soils bring softness and fruitiness to the wine.

Vineyard Management

Average vine age: 30 years
Density: 8,300 to 9,500 vines per hectare
Soil vitality preservation, yield control, and pursuit of the grapes' natural balance.

Harvest

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

Winemaking

Static settling for 15 to 20 hours. Parcel-based vinification in small, temperature-controlled stainless-steel tanks. Low-temperature fermentations. 5% of the wine vinified in oak barrels. Malolactic fermentation completed. Aged on lees in tank for 5 to 8 months post-harvest. Maturation on lees in bottle for a minimum of 2 years.

Dosage: 7 g/l with MCR (grape must concentrate selected for its neutrality)

Tasting Notes

Pale yellow color with golden highlights and fine bubbles. Elegant fruity nose (peach/apricot). Supple, generous, and fruity palate, echoing the aromas on the nose. A pleasant Champagne for aperitifs or meals, sure to satisfy both enthusiasts and connoisseurs.

Food Pairings

Reims ham roll - Langoustine terrine - Aged hard cheese platter