

# Expérience

## NATURE

### GRAPE VARIETIES AND TERROIRS

- Blend of several chardonnay plots situated in Moussy.
- Terroir composed of chalk and flint.

### VINIFICATION

- Manual harvest and selection of the grapes,
- Direct pressing and selection of the first juices,
- No sulphites and indigenous yeasts
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in barrels, frequent « bâtonnage » (stirring of the lees) and topping up.

### AGING

- 8 months oak aging,
- Minimum 24 months in bottles,
- Minimum 3 months after disgorgement,
- Partial malolactic fermentation,
- No fining and light filtration,
- Zero dosage.

### TASTING AND PAIRINGS

The light golden hue is quite deep and millions of small and swift bubbles build a beautiful foam necklace on the surface of the wine.

The first nose is rich and complex and offers both aromas of very ripe fruits (peach, pineapple) and autolysis of the lees (butter, baguette). The nose later evolves towards yellow flowers and foliage, on a “pastry” background. It is extremely sophisticated and is just beginning to display its maturity.

The broad attack on the palate announces generous and full-bodied vinosity. This flavoursome structure blends beautifully with the effervescence and mitigates the acidity. Thus, the general impression on the palate is ample and caressing, like fine velvet, while the freshness of the cuvee slowly expresses itself through aromas of baked fruit.

The finish is very long (around 10 seconds of persistence) and refreshing. It leaves a highly mineral sensation on the palate, slightly bitter and definitely chalky.

Served at 12°C in a wine glass, this cuvee will reveal its full aromatic palette. Pair with a veal chop, barbecued lobster, a piece of cod with glasswort, or try a more original recipe such as chicken cooked in hay.

Tasting notes by Franck WOLFERT

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