

# La Côte aux Cerisiers

CHARDONNAY - MOUSSY

## GRAPE VARIETIES AND TERROIRS

- Plot named *La Côte aux Cerisiers* planted in 1975 in Moussy,
- Massal selection of chardonnay,
- Terroir composed of chalk and flint,
- South-East exposure.

## VINIFICATION

- Manual harvest and selection of the grapes,
- Direct pressing and selection of the juices.
- Cold settling for 12 to 24 h without enzymes, then the wine is put into barrels,
- Fermentation in barrels, frequent « bâtonnage » (stirring of the lees) and topping up.

## AGING

- 8 months oak aging,
- Minimum 40 months in bottles,
- Minimum 3 months after disgorgement.
- Partial malolactic fermentation,
- No fining and light filtration,
- Bottling with natural cork.

## TASTING AND PAIRINGS

The very pale-yellow colour of this cuvee is adorned with beautiful green reflections. The slow and delicate effervescence builds a thin foam necklace on the surface of the wine. The visual palette is clean and peaceful.

The first nose confirms the visual impression. The springlike freshness expresses itself through citrus, almond and dairy products. Delicate vanilla-flavoured biscuit aromas appear and indicate the good aging of the cuvee in our cellars. Upon aeration, the nose shifts towards a more “earthy” personality, with notes of undergrowth and grain, as well as pineapple and milk. The nose is still a little bit shy but very promising.

The attack on the palate is very lively, invigorating and refreshing. This great and energetic acidity gives rhythm to the tasting and adds some smoothness. The effervescence also contributes to this general impression and the cuvee develops a tense character with vanilla aromas. Nice tannins appear later on.

The finish is long (around 8 seconds of persistence), slightly astringent and highly mouth-watering. It is also salty and chalky, and finally more mineral than aromatic.

Serve in a tall champagne flute, between 8 and 10°C, in order to preserve the cuvee’s straightness and aromatic expression. Pair with seeded puff pastries, Parmesan crisps, diced Emmental, ceviche or toasts with crab and Granny Smith apple.

Tasting notes by Franck WOLFERT

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