

Les Chardeloups

P I N O T N O I R
M O U S S Y

GRAPE VARIETIES AND TERROIRS

- Pinot noir vineyard planted in 1975 with massal selection,
- Silty soil rich in flintstone, on chalk bedrock,
- South-West exposure.

VINIFICATION

- Limited yield,
- Advanced phenolic ripening,
- Manual harvest and selection of the grapes,
- Destemming of the grapes.
- No sulphurization, use of natural yeast,
- Cold maceration for 5 days before fermentation,
- Vatting with soft extraction during 15 days.

AGING

- 18 months aging in 228 litre barrels which already contained 2 wines,
- No filtration, no fining.

TASTING AND PAIRINGS

The light red robe displays peony hues with pink reflections. The visual palette is light and refreshing.

The first nose is deep and fruity, revealing cherry and blackberry, as well as a hint of blackcurrant leaves on a slightly musky background. Upon aeration, the wine evolves towards more lactic (butter) and warmer notes (brandy). The nose is straight and elegant, although still youthful for the moment.

The attack on the palate is supple, almost mild, but the refreshing structure appears very quickly, and is later complemented by soft tannins and a smooth sensation. Eventually, the wine regains some freshness while offering a beautiful minerality, and concludes its journey on a tense palate accompanied by firmer tannins.

The finish is long (around 8 seconds of persistence), calcareous and tangy. This elegant Coteau Champenois wine is utterly promising.

Serve at 16° C in a large wine glass and pair with gourmet raw ham, a long piece of meat such as a hanger steak, dark poultry (guinea fowl, duck) or medium-hard cheese.

Tasting notes by Franck WOLFERT

C H A M P A G N E
T E L L I E R

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