

CHAMPAGNE
LE BRUN DE NEUVILLE

La Croisée des Chemins

BLANC DE NOIRS & BLANCS

The « single-vineyard » approach, the sustainable viticulture and the Human's imprint are the markers of these cuvées ; mainly elaborated in oak barrels and tanks, with indigenous yeasts, followed by a long maturation on lees under cork and disgorged by hand...



75% Chardonnay,
including 10% of oak barrels,
25% Pinot Noir,
including 70% of reserve wines.
Base 2016.

In the vineyard In the cellar

Terroir

Côte de Sézanne
45-years-old vineyard
South-East facing
Clay and chalk soils

Vinification

Slow fermentation in barrels and tanks,
Maturing on lees 10 months,
Malolactic fermentation incomplete.

Vineyard labour

Selected plots
Grass growing
Soil labour

Ageing

Fermentation under cork,
48 to 60 months on laths,
Manual disgorgement

Dosage

Extra Brut 4g/l

At the table

Cuvées dedicated to gastronomy revealing
power, finesse and vinosity.

Côte
Côte Blanche
Côte Brute
Côte Rosée
Extra Blanc

Les Chemins
Le Chemin Empreinté
La Croisée des Chemins
Au Bout du Chemin

Autolyse
Noirs & Blancs
Rosée
Double

Millésime
2009
2012

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