

NOIRS & BLANCS Autolyse

At the end of the fermentation and while the ageing on lees in bottle, the yeast gradually die, the phenomenon of "Autolyse" takes place : this is the realizing of some molecules which interacts with the wine and provides power and complexity.

"Autolyse", from selected plots and matured ten years on lees in the cellar, **celebrating the time and its imprint on the wine.**

Terroir

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

Blend

86% Pinot Noir
14% Chardonnay
Including 12% of reserve wines

Vinification

2008 based, bottling in June 2009
Alcoholic fermentation in stainless steel tank
Malolactic fermentation

Ageing

14 years

Dosage

8 g/l Brut



CHAMPAGNE
LE BRUN DE NEUVILLE