

# DOUBLE 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

100% Chardonnay

## Vinification

2017 based, bottling in June 2018  
Alcoholic fermentation in stainless steel tank  
Malolactic fermentation

## Ageing

7 years

## Dosage

6 g/l Extra-Brut



CHAMPAGNE  
LE BRUN DE NEUVILLE