

CHAMPAGNE
LE BRUN DE NEUVILLE

Au Bout du Chemin

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. . .



60% Chardonnay,
25% Pinot Noir, 15% Pinot Noir (red wine),
Including 58,9% 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
Ploughing

Ageing

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

Dosage

Extra Brut 5 g/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 et Blancs
Rosée
Double

Millésime
2009
2012

CHAMPAGNE LE BRUN DE NEUVILLE
Route de Chantemerle | 51260 Bethon

T +33 3 26 80 48 43 | commercial@lebrundeneuville.fr
<http://www.lebrundeneuville.fr>