

BLANC DE 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 microorganism which interacts with the wine and provides power and complexity.

"Autolyse", from selected plots and matured ten years on lees in the cellar, **celebrates 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
Including 10% of reserve wines

Vinification

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

Ageing

11 years

Dosage

Brut



CHAMPAGNE
LE BRUN DE NEUVILLE