

# 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