

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

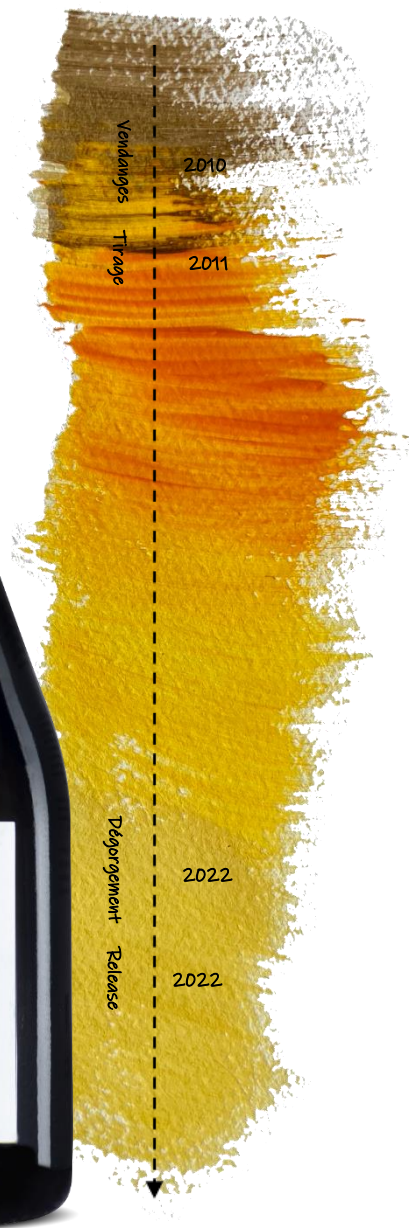
Harvest 2010, bottling in May 2011
Alcoholic fermentation in oak barrels
Malolactic fermentation

Ageing

12 years

Dosage

6 g/l Brut



CHAMPAGNE
LE BRUN DE NEUVILLE