

# 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 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

60% Chardonnay  
40% Pinot Noir  
Including 40% of reserve wines

## Vinification

2009 based, bottling in Mai 2010  
Alcoholic fermentation in stainless steel tank  
and oak barrels  
Malolactic fermentation

## Ageing

10 years

## Dosage

Brut



CHAMPAGNE  
LE BRUN DE NEUVILLE