

CHAMPAGNE

Elise Godin

IN THE VINEYARD

Grape Variety: 100% Chardonnay.

Terroir: 100% Fontaine-sur-Aÿ, located in the Grande Vallée de la Marne between Reims and Epernay.

Soil: Brown limestone soil, moist chalk, light and loose.

Farming Practices: Vegetative cover, soil management, natural grassing, limiting inputs and unnecessary interventions.

IN THE WINERY

- Harvest: September 2, 2020, at optimal aromatic ripeness.
- 100% cuvée
- In stainless steel tank
- Malolactic fermentation not performed
- Aged in tank on fine lees for 9 months
- Bottling: April 15, 2021
- Disgorging: Homemade liqueur on March 19, 2024
- Dosage: 4 g/l

TASTING

Serving and Storage: Serve at 8-10°C, best enjoyed within 5 to 7 years.

Food Pairing: Ideal with scallops, white fish, or goat cheese like Crottin de Chavignol.

Wine Style: The Blanc de Blancs cuvée aims to highlight the terroir of Fontaine-sur-Aÿ through the Chardonnay grape. This parcel, with its brown limestone soil, imparts aromas of fleshy fruit and a slight roundness, while the moist chalk adds a sensation of salinity and minerality to the wine. This dual-faceted soil allows for a balanced and complex Champagne, showcasing both white fruits, flowers, and citrus notes.

Annual Production: 1,000 bottles (75cl); 30 bottles (150cl).

