



CHEMIN DU BOIS

MÉTHODE FABRICE POUILLON, PARCELLAIRE, PREMIER CRU,
EXTRA-BRUT, MILLÉSIMÉ

FROM US...

“This is our foundation-wine as so many things started with this parcel. First of all, because it's one of Champagne's oldest massal selections. Afterwards and most especially because it gave me the idea for my Méthode Fabrice Pouillon used to make all my wines.”

... TO YOU

“Chemin du Bois takes you on a sensory and profound odyssey. You will be overwhelmed by its notes of brioche, and its creamy yet airy texture. You will enter both an orchard and a field of flowers, swept by a crisp yet saline breeze. Sensations are transformed into emotions, as Fabrice is at the pinnacle of his winemaking expertise.”

Aurélia Gauthier, the wine store manager of Mademoiselle Wine in Aix-en-Provence.

LOCATIONS & TERROIRS

Classified First Growth Mareuil-sur-Aÿ.
Chemin du Bois, a parcel located at the bottom of a slope.
Chalky-clay soil.

GRAPE VARIETY

100% pinot noir.

DOSING

Extra-Brut.
6 to 12 months before marketing.

WINEMAKING

Oak casks ranging from new through to 4 years old / indigenous yeasts / stirring / without added sulphur.

BOTTLING

6 to 18 months, following the harvest.

PERIOD ON LATHS

5 years.

AVAILABLE

Between 1,000 and 2,000 bottles, according to the harvest.