



# COTEAUX CHAMPENOIS BLANC

MILLÉSIMÉ

## FROM US...

"This is our self-evident-wine. A long time ago, there were more still wines than sparkling ones! Hence, this is a wine of the past, but also of the future, as this crisp and light product will become attractive in the context of global warming."

## ... TO YOU

"The way in which this Coteau Champenois moves over the palate makes it everything except a "still" wine! This product drives my sommelier friends crazy when they taste it blind, lost between the verticality of its terroir and the horizontality of its complexity and drinkability. This wine is a balancing act, worth keeping for those who are capable of waiting, but it's going to be difficult!"

*David Torelli, Bistrot Les Assoiffés in Toulouse.*

## LOCATIONS & TERROIRS

Vallée de la Marne / according to the harvest.

## GRAPE VARIETIES AND THE BLEND

Chardonnay and/or pinot noir.

## WINEMAKING

Oak casks ranging from new through to 4 years old/ indigenous yeasts/stirring.

18-month maturing.

## AVAILABLE

Between 200 and 400 bottles according to the harvest.