



COTEAUX CHAMPENOIS ROUGE

MAREUIL-SUR-Aÿ, 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 pinot 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

Mareuil-sur-Aÿ.

GRAPE VARIETY

100% pinot noir.

WINEMAKING

12 to 14-day maceration.

18-month maturing in oak barrels.

No filtration in view of conserving the spirit of a great wine.

AVAILABLE

Between 300 and 600 bottles according to the harvest.