



LES BLANCHIENS

PARCELLAIRE, PREMIER CRU, BRUT NATURE, MILLÉSIMÉ

FROM US...

“This is our DNA-wine. My father’s favorite parcel has shaped the spirit of all our wines, it has set their pace.”

... TO YOU

“When I taste this offering, a place comes first and foremost to mind, the grandiose slope of Mareuil. The expression of this wine is stunning. It’s fascinating to taste it while at Côtés des Valnons and Montgruguet. It’s always a highlight when I visit the estate.”

Peter Liem, the author of Champagne: The Essential Guide to the Wines, Producers, and Terroirs of the Iconic Region.

LOCATIONS & TERROIRS

Classified First Growth Mareuil-sur-Aÿ
Les Blanciens, a parcel facing south, situated mid-slope.
Clay-laden soils on limestone typical of our region.
At an altitude of 170 meters.

GRAPE VARIETIES AND THE BLEND

50% chardonnay and 50% pinot noir.

DOSING

Brut Nature.
6 to 12 months before marketing.

WINEMAKING

Each variety is made separately into wine.
Oak casks ranging from new through to 10 years old/ indigenous yeasts/stirring.

BOTTLING

12 to 18 months, following the harvest.
Closed with natural cork.

PERIOD ON LATHS

5 years.

AVAILABLE

Between 2,500 and 4,000 bottles, according to the harvest.