



LES CHÂTAIGNIERS

PARCELLAIRE, EXTRA-BRUT, MILLÉSIMÉ

FROM US...

"This is our counterculture-wine! Using meunier hasn't been a family tradition. But I've been carried away by this variety and gotten to know it. My challenge has been the following: meunier is everything except easy to use, so all the more reason to elaborate a great wine from it."

... TO YOU

"This wine reminds me of long wintertime walks when the air is crisp, followed afterwards by the smell of a cozy fireplace and my husband's apple-blackberry crumble fresh from the oven. We all need this warm wine, as it does a world of good!"

Sandia Chang, sommelier at Bubbleshop in London.

LOCATIONS & TERROIRS

Festigny, a terroir of the Flagot Valley in the Marne Valley.

This parcel is situated in the locality of Le Bois des Châtaigniers.

At an altitude of 150 meters.

Clay soil on a Lutetium subsoil.

Limestone covered by clay.

GRAPE VARIETY

100% meunier.

DOSING

Extra-Brut.

6 to 12 months before marketing.

WINEMAKING

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

3 to 4 years.

AVAILABLE

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