



LES TERRES FROIDES

PREMIER CRU, EXTRA-BRUT, MILLÉSIMÉ

FROM US...

"This is our secret-wine as it comes from a peaceful haven on the edge of a forest on the Mountain of Reims. It is only austere when it comes to its name, evoking the parcel's northern exposure. The latter underscores the chalky subsoil's character and produces a wine with a special kind of expression, brought about by crispness and salinity."

... TO YOU

"When you first discover it, you'll think that it's aptly named, as it has some difficulty opening up, and is even timid! But don't be fooled by appearances and let it evolve. You're going to be charmed by its freshness, minerality and length, thereby encouraging you to take your time, and to share such a bottle."

Stéphane Arion, Le Glue Pot restaurant in Reims.

LOCATIONS & TERROIRS

Classified First Growth Tauxières on the Mountain of Reims
Derived from an over 40-year old parcel called Les Fourches, facing the terroir of Bouzy.
Northern exposure.
Chalky-clay soils.
At an altitude of 165 meters.

GRAPE VARIETY

100% chardonnay.

DOSING

Extra-Brut.
6 to 12 months before marketing.

WINEMAKING

Indigenous yeasts.
In French oak casks, concrete egg-shaped vats, and ceramic amphorae.

BOTTLING

6 to 9 months, following the harvest.

PERIOD ON LATHS

36 months

AVAILABLE

Between 3,500 and 5,000 bottles according to the harvest.