



LES VALNONS

PARCELLAIRE, GRAND CRU, EXTRA-BRUT, MILLÉSIMÉ

FROM US...

"This is our daring-wine. First of all, because we had to be bold enough to make wine from the vineyards of Aÿ, when I was a neighbor of Mareuil. And then because Aÿ was the fiefdom of pinot noir, when I had opted for chardonnay. As it turns out, this grape variety has marvelously well adapted to the place and the terroir."

... TO YOU

"I discovered Aÿ with chardonnay, which is pretty rare in this pinot noir stronghold. And this wine is as rare here as its variety. What energy! Its bubbles are like tiny fresh marbles exploding on the palate and liberating such an impression of salinity that you end up enjoying another glass! At room temperature, it becomes floral and creamy. Boasting density and matter, this Champagne is worthy of the finest chardonnays and wins over sparkling wine sceptics!"

Gineste Anthony, sommelier at the restaurant La Table du Square in Beaune.

LOCATIONS & TERROIRS

Classified First Growth Aÿ.

Les Valnons, a locality on a west facing hillside.

A chalky-clay silt soil, historically associated with the slopes of Champagne.

At an altitude of 160 meters.

GRAPE VARIETY

100% chardonnay, rare in Aÿ.

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

5 years.

AVAILABLE

Between 1,500 and 3,000 bottles according to the harvest.