

Limited Edition Vintage 2011

IDENTITY CARD



BLENDING

62% Pinot Noir
27% Chardonnay
11% Pinot Meunier

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YEAR OF HARVEST

2011

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GRAPES' ORIGIN

Baslieux-sous-Châtillon

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SOIL TYPE

Clay-limestone soil

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PRODUCER OF THE CUVÉE

EPC x Franck Pascal, a pioneer winegrower in organic and biodynamic farming. He is a true lover of nature and successfully magnifies the terroir through his wines.

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CULTURAL PRACTICE

Organic grapes

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VINIFICATION

Natural filtration, indigenous yeasts, malolactic fermentation, 6% in barrels, aging on lees without stirring

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AGING

10 years minimum

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DOSAGE

2g/L

ARTISTIC COLLABORATION

Elected by the EPC community, the talented artist Quentin DMR invites each consumer to co-create the artwork. Tear off the label to design your own version of the bottle and reveal an exclusive number.

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TASTING COMMENT

Aromas of butter, fir tree honey and exotic fruits for a long lasting that never ends... A complexed Champagne, both tasty and subtle !

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PERFECT MATCH

Poulard with apricots,
Snacked crayfish with chorizo

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PRÉTEXTE D'OUVERTURE

My cactus is still alive

Sugar ● ○ ○ ○ ○

Freshness ● ● ● ○ ○

Fruitiness ● ● ○ ○ ○