

Brut



BLENDING

50% Meunier
33% Chardonnay
17% Pinot Noir

YEAR OF HARVEST

52% 2020
48% reserve wines

SOIL TYPE

Upper Cretaceous (clay, limestone, chalk)

ORIGIN OF THE GRAPE

Epernay region

PRODUCER OF THE CUVÉE

EPC x Winegrowers Group
in Epernay

VINIFICATION

Malolactic fermentation,
stainless steel tanks

DOUSAGE

5 g/L

Sugar ● ○ ○ ○ ○
Freshness ● ● ● ● ○
Fruity ● ● ● ● ●

ALCOHOL BY VOLUME (ABV)

12,5%

SOIL TYPE

Upper Cretaceous (clay, limestone, chalk)

TASTING COMMENT

Light iodine and dried fruit notes accompany the aromas of ripe yellow fruits. A creamy palate for a Champagne that will please everyone!

PERFECT MATCH

Oyster mushroom risotto,
rosemary focaccia

OPENING PRETEXT

I want to impress my
father-in-law

