

MOVING - PROFOUND - SURPRISING

Franck Pascal 2011

EPC

CHAMPAGNE
EPICURIEN



BLENDING

62% Pinot Noir
27% Chardonnay
11% Meunier

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HARVEST YEAR

2011

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DOSAGE

2 g/L

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GRAPE ORIGIN

Terroir of Baslieux-sous-
Chatillon.

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WINEGROWER PARTNERS

EPC x Franck Pascal, a
pioneer of organic and
biodynamic viticulture. A
true lover of nature, he
brings the terroir to life
through his wines.

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CULTIVATION PRACTICE

Organic grapes in natural
vinification

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VINIFICATION

Natural filtration,
indigenous yeasts,
malolactic fermentation,
slight passage in barrels
(6%), aging on lees without
stirring.

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SOIL TYPE

Clay soil, including 3 types of
stones: hard limestone, flint
and millstone.

ALCOHOL BY VOLUME (ABV)

12.5%

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AGEING

10 years

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TASTING NOTES

Aromas of butter, fir honey
and exotic fruit lead to a
long, lingering finish. A
complex Champagne, both
generous and subtle.

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PERFECT MATCH

Poularde with apricots;
seared crayfish with chorizo

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OPENING PRETEXT

My cactus is still alive

Sweetness ● ○ ○ ○ ○

Freshness ● ● ● ○ ○

Fruitiness ● ● ○ ○ ○

*Franck Pascal 2011
(Organic grapes)*

