



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CONFIDENTIELS

ALTER EGO

BLANC DE NOIRS EXTRA BRUT

1er cru 100 % MEUNIER

"Vin de Cœur"

*"Wine of the heart, no need to describe it.
Close your eyes and this wine will speak to you.
He will tell you about the life and love of two
inseparable brothers, passionate and in love with their
profession as winegrowers.
Taste again ; you will hear them working the land,
exchanging, laughing and singing. Live !"*

TERROIR

This cuvée was elaborated from a selection of plots: Les Hauts Bordets, on the terroir of Pierry, classified 1st cru. Alter Ego is an exclusive « Blanc de Noirs » champagne solely from the meunier variety.

SOILS EXPOSURE

Calcareous clay
South-east exposure

GRAPE VARIETY

- 100 % Meunier
- 1er Cru Pierry
- Plot selection
- Vintage 2019
- Bottling 2020

TECHNICAL INFORMATION

- Vinification in stainless steel vats, without filtration and without inducing malolactic fermentation.
- Storage on lees: 19 months
- Draw: 2020
- Disgorgement: October 2021
- Dosage: 5.25 g/litre
- Alcohol level: 12%/Vol.

TASTING

To the eye: Pale gold rob with fine and light bubbles.

On the nose: An open nose, very expressive and elegant for a youthful wine. Nuances of vine peach, apricot and brugnion. While warming up, it reveals some discrete notes of honeyed pine and acacia.

On the palate: The mouth is lively, animated by a sustained effervescence. With epicurean character, it reveals a rich and beautiful aromatic palate where the pinot meunier asserts itself with mirabelle, greengage, apple and rhubarb.

TASTING GOURMET PAIRINGS

Sweetbreads heart with butter

AWARDS

- DECANTER 2023 :
92/100 médaille argent
- CONCOURS GENERAL
AGRICOLE 2023 : médaille d'argent.

CELLARING

Will continue to evolve as temperature and aeration come into effect.

Storage potential: 3 to 5 years.
Tasting temperature: 8 to 10°C

