



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CONFIDENTIELS

INITYALE

BRUT

As a tribute to my ancestors, I chose to work this champagne as they would have done a century ago. To rediscover the style of the wines of yesteryear, I used native yeasts and did not do any filtration.



TERROIR

Vallée de la Marne Rive droite

SOILS EXPOSURE

Calcareous clay.
South-east exposure and South-west exposure

GRAPE VARIETY

- 40 % pinot noir
- 40 % pinot meunier
- 20 % chardonnay
- Vintage 2015
- Bottling 2016

TECHNICAL INFORMATION

- Vinification in stainless steel vats, without filtration and without inducing malolactic fermentation.
- Storage on lees: 60 months
- Disgorging : 2018
- Dosage 8 g / litre
- Alcohol level 12%/Vol.

TASTING

To the eye: golden yellow color, shiny

On the nose: open, powerful, evolved and complex.

On the palate: gourmet palate with aromas of ripe fruit, marmalade and candied fruits such as tangerine and kumquat.

TASTING GOURMET PAIRINGS

Poached egg with truffle, parmesan sauce.
Beef tartare with ginger.

CELLARING

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

Storage potential: ready to drink.

Tasting temperature: 4 à 6°C.