



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

AFFINITY BRUT

"The classic style of excellence from our house."

"AFFINITY" is the result of a subtle marriage of three grape varieties, pinot noir, meunier and chardonnay, typical of our AOP Champagne. The wines used for this vintage are all from the first press. They are vinified in the traditional way, partly in wood, without malolactic fermentation. They are then blended with part of our SOLERA perpetual reserve, which brings a subtle complexity to AFFINITY and gives it subtle fruity aromas with a beautiful freshness and vinosity on the palate.

TERROIR

Ay, Damery & Venteuil for our selection of Pinot Noir.

Vitry en Perthois & Damery for the Chardonnay.

Damery, Fleury & Oeuilly for Meunier.

SOILS - EXPOSURE

Clay-limestone

Vallée de la Marne Rive droite

South-east and south-west exposure.

GRAPE VARIETIES

- 35 % Meunier
- 35 % Pinot Noir
- 30 % Chardonnay
- Of which 40% are reserve wines

TECHNICAL INFORMATIONS

- Vines intermixed with herbs and grasses
- Soil tillage under the rows
- Vinified in stainless steel without malolactic fermentation
- Aging on lees for 20 months
- Disgorging: minimum of 3 months
- Dosage 8g / litre
- Alcohol 12% vol.

TASTING

To the eye: yellow gold color with an abundance of very fine bubbles.

On the nose: open, expressive and delicate, revealing notes of citrus, flowers and white-fleshed fruits. Finishing with dried fruits and nuttiness.

On the palate: balanced, combining freshness and vinosity, it is precise, fruity and with a good length on the finish.

CELLARING

Will continue to evolve as temperature and aeration come into effect

Storage potential: 3 – 5 years

Tasting temperature: 7-10°C

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YANNICK PREVOTEAU CHAMPAGNE BRUT 0

Chopped apples, lemons and some honey on the nose. It's soft and fresh with gentle bubbles and lemony acidity. 35% pinot noir, 35% pinot meunier and 30% chardonnay. Drink now.

