



CERTIFIED VINEYARD  
HIGH ENVIRONMENTAL VALUE LEVEL 3

## LES CONFIDENTIELS

# CONTEMPLATION SOUS BOIS

### EXTRA BRUT

Aged in wooden vats for 8 months, this wine with discreet and delicately woody aromas reveals great precision in its production.

A vinification without malolactic fermentation, subtle and refined which highlights the grapes of the Marne Valley.



#### TERROIR

Vallée de la Marne rive droite  
Damery - Venteuil

#### SOILS EXPOSURE

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

#### GRAPE VARIETY

- 75 % pinot noir
- 25% pinot meunier
- Bottling 2022

#### TECHNICAL INFORMATION

- Vinification in stainless steel vats, without filtration and without inducing malolactic fermentation.
- Storage on lees: 18 months
- Disgorging: more than 6 months
- Dosage 3,2 g / litre
- Alcohol level 12%/Vol.

#### TASTING

**To the eye:** golden yellow color, shiny. A fine, well-lasting foam with a sustained effervescence of good persistence.

**On the nose:** frank and flattering, immediately evoking notes of hot cereal and cut straw.

**On the palate:** lively and firm attack which confirms the nose with a very beautiful harmony, completed on the palate by notes of very ripe pomelo or even sugar-candied fruits such as mandarin.

#### TASTING GOURMET PAIRINGS

veal blanquette - Hot oysters

#### CELLARING

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

Storage potential: 3 to 5 years.  
Tasting temperature: 7 à 9°C.