

SPECIAL CLUB 2013

Blend

30% Chardonnay, 70% Pinot Noir

Vintage 2013, only the exceptional vintages are dedicated to our cuvée «Spécial Club»

3 villages in the heart of *les Coteaux du Petit Morin and Sézanne*

30% of Chardonnay from **Étoges** (plot «Clos Prieur»), 40% of Pinot

Noir from **Villevénard** (plot «Montolivet») and 30% of Pinot Noir from

Broyes (plot «Le Four à Chaux»)

Soil

Clay limestone

Vineyards

30 years old

Growing vines is working with the environment all year around. Therefore we are naturally involved in sustainable viticulture, which requires special attention to our land, to preserve its biodiversity and the quality of soils

Vinification

Alcoholic and malolactic fermentation in thermoregulated stainless steels tanks

Tartaric stabilization at -4°C during 12 hours and filtration on Kiesलगुर

Ageing

60 months on lees

Dosage

9,6g/L

Tasting notes

Beautiful vintage with subtle aromas of white peach, citrus notes and floral notes. Sharp attack in the mouth with a final tasty pursued by a beautiful minerality. A wine with a high ageing potential

Food pairing

This cuvée will be appreciated with a fillet of sea bass fried on its skin, a sole with asparagus and slivers of lemon zest or a duckling stew stuffed with citrus

