

For Sacha

This Champagne bears the hallmark of the Pinot Noir variety from the heart of the Cumières Terroir.

We aim to offer the best expression of Pinot Noir from several different plots of the Terroir each year. This Champagne owes its complexity and its substance to the chalky clay soil and then reveals an elegance that typifies the great Terroirs.

CUVÉE : Champagne Empreinte 1er Cru Brut

SOIL: clay and chalk, with fragments of flint; a selection of very

early-ripening plots above Cumières (Barremonts, Demoiselles,

Houtrants)

Average age of the vines: 30 years

BLEND: 2015 vintage

100% Pinot Meunier

DOSAGE REGIME: 1 g/l

FORMATS: half-bottle, bottle and magnum

VINIFICATION:

Harvested and sorted by hand, pressed on a traditional Coquard wine press; only the cuvée (first juice of the pressing) is selected; vinification plot-by-plot to 80% in tuns, demi-muid casks and barrels.

Avoidance of malolactic fermentation.

TASTING:

On the nose, a coated, flattering bouquet of a complex palette of aromas of red fruits; airy, bright and vigorous in the mouth. Boasting great freshness, generous doses of strawberry and redcurrant dictate, punctuated by hints of fragrant flowers, such as peonies. It maintains a beautiful balance with a persistent finish.

PAIRING:

By virtue of its power, this Champagne Empreinte complements the expressive flavours of gastronomic cooking remarkably well. Bresse chicken with morel mushrooms, quail with grapes or a fricassee of forest mushrooms harmonise perfectly with this Champagne Empreinte, served at 11-12° C.

PRESS REVIEWS

2020 - Guide RVF : 90/100

décembre 2020 – Magazine le point : 17/20 décembre 2020 – A.Galloni – USA : 90/100

2019 - Guide RVF: 15/20

2019 – Guide Bettane et Desseauve : 15.5/20 2018/2019 – Guide Tyson Stelzer – Australie : 92/100

2018 – Guide Gault Millau : 16/20 Wine Advocate – USA : 90/10 Vinum – Allemagne : 17.5/20



PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR





