

SPECIAL CLUB

Blend

90% Chardonnay, 10% Pinot Noir

Vintage 2011, only the exceptional vintages are dedicated to our cuvée
« Spécial Club »

2 villages in the heart of *Coteaux du Petit Morin*: **Villevenard, Etoges**,
Limited production of 5 200 bottles

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 Kieselgur

Ageing

60 months on lees and 12 months after disgorgement

Dosage

8g/l

Tasting notes

The freshness of the chardonnay match perfectly with the structure of
the pinot noir for a perfect balance. Ready to enjoy from now this wine
has a great potential for aging

Food pairing

Serve with a two salmon tartare with its aneth notes, or pair it with
some fresh lobster with its truffles peelings, or simply a chicken with
morel.

