

CHAMPAGNE  
LE BRUN DE NEUVILLE  
*Au Bout du Chemin*  
BLANC DE NOIRS & BLANCS

The « single-vineyard » approach, the sustainable viticulture and the Human's imprint are the markers of these cuvées ; mainly elaborated in oak barrels and tanks, with indigenous yeasts, followed by a long maturation on lees under cork and disgorged by hand. . .



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54% Chardonnay,  
including 5,4% of oak barrels,  
29% Pinot Noir, 17% Pinot Noir (red wine),  
*Including 29% of reserve wines,*  
Base 2017.

## In the vineyard

### Terroir

Côte de Sézanne  
45-years-old vineyard  
South-East facing  
Clay and chalk soils

### Vineyard labour

Selected plots  
Grass growing  
Ploughing

## In the cellar

### Vinification

Slow fermentation in barrels and tanks  
Maturing on lees 10 months,  
Malolactic fermentation incomplete.

### Ageing

Fermentation under cork,  
48 to 60 months on laths,  
Manual disgorgement.

### Dosage

Extra Brut 6 g/l

## At the table

Cuvées dedicated to gastronomy revealing  
power, finesse and vinosity.

Côte  
Côte Blanche  
Côte Brute  
Côte Rosée  
Extra Blanc

Les Chemins  
Le Chemin Empreinté  
La Croisée des Chemins  
Au Bout du Chemin

Autolyse  
Noirs et Blancs  
Rosée  
Double

Millésime  
2009  
2012

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