

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...



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

At the table

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

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

Milléssime  
2009  
2012

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