

Autolyse^{ROSÉE}

At the end of the fermentation and while the ageing on lees in bottle, the yeast gradually die, the phenomenon of "Autolyse" takes place : this is the realizing of some molecules which interacts with the wine and provides power and complexity.

"Autolyse", from selected plots and matured several years on lees in the cellar, **celebrating the time and its imprint on the wine.**

Terroir

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

Blend

54% Chardonnay
26% Pinot Noir
20% Pinot Noir (red wine)
Including 40% of reserve wines

Vinification

2012 based, bottling in June 2013
Alcoholic fermentation in stainless steel tank
and oak barrels
Malolactic fermentation

Ageing

10 years

Dosage

7g/l Brut



CHAMPAGNE
LE BRUN DE NEUVILLE