

CHAMPAGNE
LE BRUN DE NEUVILLE

la Croisée des Chemins

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...



65% Chardonnay,
including 7,4% of oak barrels,
35% Pinot Noir,
including 36% of reserve wines.
Base 2017.

In the vineyard

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

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

In the cellar

Vineyard labour
Selected plots
Grass growing
Soil labour

Ageing
Fermentation under cork,
70 months on laths,
Manual disgorgement

At the table

Dosage
Extra Brut 6g/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 & Blancs
Rosée
Double

Milléssime
2009
2012

CHAMPAGNE LE BRUN DE NEUVILLE
Route de Chantemerle | 51260 Bétheny

T +33 3 26 80 48 43 | commercial@lebrundeneuville.fr
<http://www.lebrundeneuville.fr>