

DOSAGE ZERO

NATURE

Cuvée Classique – Sans Année

Le Mesnil Sur Oger – Grand Cru

TECNICAL INFORMATION



This cuvée, named *Nature*, represents the purest and most authentic expression of our Chardonnay. It is crafted from grapes grown in an outstanding terroir in the Côte des Blancs, in the heart of the Grand Cru village of **Le Mesnil-sur-Oger**. The zero dosage vinification highlights its mineral precision, tension, and crystalline elegance. Made from 100% Chardonnay, the grapes come exclusively from our own vineyards, as we are registered as **(RM) Récoltant Manipulant**.

Blending:	100% Chardonnay
Dosage:	0 g/L
Harvest base:	2019
	35% Reserve wine
Sparkling fermentation:	2/2020
Ageing:	42 months on lees
Alcool (° GL)	12,30
Total acidity (g/l en H ₂ SO ₄)	4,10
PH	3,07
Malolactic fermentation:	NO



SIZES



TASTING NOTES



Brilliant and intense, a bright and dazzling light golden color, further enhanced by the extremely fine and creamy perlage, which accentuates its reflections.



Elegant, intense, refined, with notes of white-fleshed fruit, white flowers, a hint of toast, and finishing with a mineral and citrus nuance.



On the palate, it remains supremely elegant, enveloping, tense, and vertical, with a final savoriness that makes it perfectly balanced.



Shellfish and seafood: Buttered lobster, grilled lobster, or langoustines in a light sauce, which enhance the wine's minerality and freshness. **Fish:** Baked sea bass, sole meunière, or sea bass carpaccio, paired with the purity and citrus notes of the Chardonnay. **Truffle-based dishes:** White truffle risotto or truffle eggs, which complement the wine's complexity and creaminess. **Soft cheeses:** Brie, Camembert, or Chaource, whose creamy and delicate flavors harmonize with the wine's structure. **Refined vegetarian dishes:** Asparagus risotto, stuffed zucchini, or sautéed porcini mushrooms, which highlight the Chardonnay's liveliness and finesse.

NOTES



The 2019 vintage in Champagne was marked by extreme weather conditions, with a cool spring followed by a hot and dry summer. Chardonnay benefited from cool nights, which helped preserve its acidity and aromatic finesse, essential to its elegance. The harvest revealed small but highly concentrated grapes, achieving a perfectly balanced ripeness between freshness and complexity. The resulting wines display great minerality, with refined citrus and floral notes. A vintage of character, with excellent aging potential.

