

BRUT NAISSANCE

Cuvée Classique – Sans Année

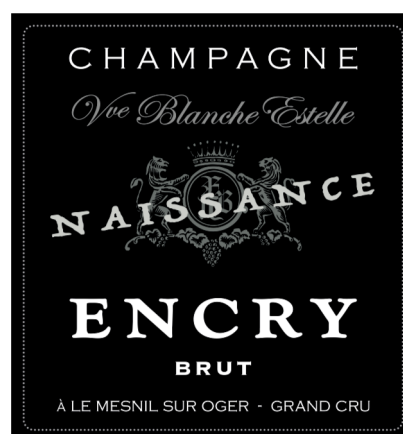
Le Mesnil Sur Oger – Grand Cru

TECNICAL INFORMATION



This cuvée, named *Naissance* ("the birth"), represents the starting point of our project in Champagne: a concrete vision that took shape among the vineyards of **Le Mesnil-sur-Oger**, in the heart of the Côte des Blancs. Made from 100% Chardonnay grapes grown in this exceptional Grand Cru village, it is produced exclusively from our own vineyards, as we are registered as a **(RM) Récoltant Manipulant**.

Blending:	100% Chardonnay
Dosage:	5 g/L
Harvest base:	2019
	35% reserve wine
Sparkling fermentation:	2/2020
Ageing:	42 months on lees
Alcool (° GL)	12,20
Total acidity (g/l en H ₂ SO ₄)	4,08
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.



On the nose, an intense and distinctive chalky minerality immediately gives way to the elegance of citrus fragrances, like lemon blossom and orange blossom. The pronounced presence of yeast offers notes of biscuits and toasted bread.



On the palate, it is fresh and direct, bold and dry, with vinous notes. The soft bubbles leave a tasty, silky layer on the palate, immediately enlivened by a striking freshness that lingers at the center of the mouth.



A true and rare example of a gastronomic champagne, as it is extremely easy to pair. Due to its characteristics, it is ideal for aperitifs, such as with cold cuts and fresh or aged cheeses, excluding blue cheeses. It is splendid with fish crudo and carpaccio, lightly sauced fish dishes, and also excellent with pasta dishes and white meats. Perfect for an aperitif.

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.

