



BRUT Lucie Cheurlin

70% Pinot Noir – 30% Chardonnay
Charming & Voluptuous

*Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil
Blend of harvest 2010 to 2018 vintage -Potential degree: 11°*

Fermentations on stainless steel tank - Ageing on fine lees – Bottling the 16th of May 2019

The vine

This champagne is from a viticulture centered around the balance of the plant. We use a natural grass alternated with plowing the soil to reveal fully each soil. The vines from which this blending comes are mainly in organic converting, so worked without chemicals. But the part issued from the “reserve wines” is still issued from a reasoned winegrowing, with some chemicals. Today the whole domain is worked without chemicals. Rather, we apply treatments with minerals, plant extracts and essential oils to stimulate their natural defenses and offer you a beautiful grape, greedy and concentrated

The wine

**Pale gold & Luminous Robe.
Fine & abundant bubbles**

On the Nose: A generosity that reveals a basketful of fruits and ends in a lovely flower touch.

On the palate: the first feeling is silky & fresh. A perfect maturity with notes of butter & brioche. Ample & fine, the palate is well balanced between sweetness & freshness; fruits & power; to end with a long & elegant final touch on the palate.

This champagne is a real delight for cocktail time. We advice you also to taste it at any time of the day.

Dosage : 9g/L of sugar