



BRUT Sébastien Cheurlin

50% Pinot Noir – 50% Chardonnay
L'Harmonie

*Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil
Plot of Dalivard & Bondonnots in Celles sur Ource – North exp. - Chardonnay – Vineyard of 20 years
Plot of Champ du Clos in Landreville – South exposure - Pinot Noir – Vineyard of 41 years old
Harvested the 23th of September 2016 – Potential degree: 11°1
Fermentations on stainless steel tank - Ageing on fine lees – Bottling the 24th of July 2017*

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. These vines receive no chemical products since 2012. 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 yellow in colour with green highlights.
Abundant fine bubbles**

A pleasing nose that conjures up the subtlety of white blossom with the Chardonnay lending its elegance. Notes of butter and brioche bread denote good maturity.

On the palate there is good balance between the intensity of the Pinot and finesse of the Chardonnay. Maturity, opulence, balance, fruitiness, and a fresh, lemony finish best describe this wine. With time, its toasted, brioche notes become more pronounced.

We recommend serving it as an aperitif, but also with shellfish, a sushi meal or just shared between friends in the afternoon.

Dosage : 10g/L de sucre

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