



**Cuvée « Coccinelle & Papillon »**  
50% Chardonnay – 50% Pinot Noir  
*The Nature Nobility*  
**HARVEST 2015**

*Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil*  
*Plot of Dalivard in Celles sur Ource – North exposure - Chardonnay – Vineyard of 20 years old*  
*Plot of Les Fioles in Celles sur Ource – South exposure - Pinot Noir – Vineyard of 40 years old*  
*Harvested the 12 & 15<sup>th</sup> of September 2015 – Potential degree: 11°2*  
*Fermentations on stainless steel tank - Ageing on fine lees – Bottling the 11th of May 2016*

### **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 2006. 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**

**Nice yellow ochre colour,  
Fine and creamy bubbles**

**On the first nose**, white fruits brimming with sunshine can be discerned. Very quickly the peach and the apricot pervade your senses, with some chamomile notes.

**On the palate**, this wine provides genuine complexity, journeying between grilled notes and ripe fruits, with a full-bodied and tender finish.

*We recommend this cuvée with pan-fried foie gras fried on a bed of caramelized pears, with salmon carpaccio or as a pleasurable accompaniment for the entire meal*

**Dosage** : 5g/Liter of sugar

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