

## BRUT NOMINE

### **Blend**

40% Chardonnay, 30% Pinot Noir and 30% Pinot Meunier  
75% of wine from 3 years old and 25% of reserve wine  
6 villages in the heart of *Coteaux du Petit Morin, Côte de Sézanne*  
and *Vallée de la Marne* : **Villevenard, Etoges, Broyes, Allemant, Charly sur Marne, Passy Grigny**  
30 plots....

### **Soil**

Chalk, clay, limestone and marl

### **Vineyards**

From the youngest to the oldest plots up to 70 years old, the average age of our vineyard is 35 years old. Growing vines is working with the environment all year around. Therefore we are naturally involved in sustainable viticulture, which requires special attention to our land, to preserve its biodiversity and the quality of soils

### **Vinification**

Alcoholic and malolactic fermentation in thermoregulated stainless steels tanks  
Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

### **Ageing**

30 months on lees and 6 months after disgorgement

### **Dosage**

10g/l

### **Tasting notes**

Citrus notes, white peach and butter biscuits, fresh and rich mouth, fruity and crispy with a mineral finish

### **Food pairing**

Ideally served as an appetizer or during events and celebrations.  
Green asparagus risotto with parmesan peelings or fresh tagliatelles with seafood and almond cream...

