

COTEAUX CHAMPENOIS

49°09'29'' N – 4°06'29'' E



CHAMPAGNE

MAILLY
GRAND CRU

Dressed in a brilliant ruby red hue, this Coteaux Champenois fully expresses the Pinot noir. On the nose, aromas of raspberry and cherry are accompanied by light and subtle woody notes. Freshness, salinity, and a velvety texture blend to create an elegant and balanced wine.

COMPOSITION

100% Pinot Noir.

WINEMAKING PROCESS

Green harvest, manual picking, alcoholic fermentation at 15°C in temperature-controlled stainless-steel tanks. Aged partly in temperature-controlled stainless-steel vats and partly in barrels.

BLENDING

Blend of the years 2018 and 2019.

FORMAT

Bottle 75 cl

SERIE

A limited edition wine in numbered bottles.

« Manually harvested on some of the sunnier plots of our vineyard, the Pinot noir berries used have been carefully selected. Green harvest, low yield and delayed picking allowed the grapes to reach a perfect maturity. »



PAIRING WITH FOOD

Our Coteaux Champenois is the perfect accompaniment to a braised capon or a spider beef. It also goes well with a white pudding from Rethel, a ham from Reims or a hot pie. Soft cheeses go just as admirably with this cuvée.