



# CHAMPAGNE LOUIS BROCHET LES PLANTES BLANC DE BLANCS 2018 ECUEIL- PREMIER CRU

## PRODUCTION AREA

The Chardonnay takes all its expression here: elegant and refined, the cuvée "**les Plantes**" was born in the lace and was created in a concern of authenticity, without concession, with the desire to elaborate a totally different cuvée of our reference Pinot Noir.

## THE GRAPES

**Grape variety:** 100 % Chardonnay – parcellar selection

## IN THE VINEYARD

For this single varietal, we select our best Chardonnays from les Plantes plot located in Ecueil, Premier Cru of the Montagne de Reims.

## IN THE CELLAR

**Vinification:** this cuvée is made up of 100% wines from 2018. It is vinified, in a spirit of purity, as naturally as possible, in temperature-controlled vats combined with a little touch of oak barrel. Freshness, lightness and finesse are highlighted here by an extra brut final dosage.

**Aging:** after being bottled (on cork with staple) in April 2019, this cuvée has aged for more than 4 years in the cellar.





## THE WINE

With a mix of citrus fruits, the nose opens with aromas evoking ripe lemon, the limoncello of the Amalfi Coast. Freshness and minerality act as a common thread, leading to a thirst-quenching finish that leaves the mouth clean.

## FOOD-PAIRING

**Food and wine pairing:** Smoked mackerel, fennel, bottarga and coffee or smoked salmon toast.

**On the go:** with oysters on ice.

