



# CHAMPAGNE LOUIS BROCHET LES CHAILLOTS BLANC DE NOIRS 2019

## PRODUCTION AREA

In the heart of the Ecueil Premier Cru, a few kilometres from Reims, the vineyards gather around the winery. The entire production process is followed directly by the owners who vinify exclusively grapes harvested in their beautiful vineyards.

Reflection of the King grape variety of our land, Pinot Noir, "les Chaillots" is one of the house's Signature cuvées.

## THE GRAPES

**Grape variety:** Pinot Noir – parcellar selection

## IN THE VINEYARD

This cuvée is exclusively made up of our best "massale" selection of Pinots Noirs d'Ecueil from Les Chaillots plot, planted in 1969 and classified Premier Cru. They evolve on clay-limestone soils with a grass cover controlled by plowing, and are cultivated with respect for the living, without chemical fertilizers, insecticides or other synthetic products.

## IN THE CELLAR

**Vinification:** the White of blacks is vinified in oak barrels, themselves made with trees from the Ecueil forest, by the Tonnellerie de Champagne. As in all our cuvées, the vinification takes place as respectfully as possible of the wine, avoiding any unnecessary manipulation and intervention. The grape juice is sung from the harvest and only comes out when bottling, after a slow improvement and natural stabilization. In the barrels, in contact with the lees, the wine gains in complexity, power and sweetness. To balance this roundness, we keep all the liveliness and intrinsic freshness of the grape by carrying out a partial malolactic fermentation. The "Extra Brut" dosage (2 g / l) completes the full-ness and delicacy of the expression of the Pinot Noir d'Ecueil.





**Aging:** after the bottling (on cork with staple) in April 2020, this cuvée is disgorged after more than 3 years of aging on the lees.

## THE WINE

**Colour:** straw yellow colour with silver reflections, limpid and brilliant; a nice effervescence where the bubbles are fine with rapid rise with a delicate bead of foam.

**Nose:** nose is fine and engaging, it begins with fragrances that evoke white fruits (apple and pear), white cherry, and candied citrus fragrances (lemon). The aeration is enriched with notes of dried fruits but also sweet spices (vanilla) on a toasted, roasted and roasted background.

**Mouthfeel:** frank, full and fleshy attack on the palate which is enlivened by a nice freshness to restore the fruity aromas of the nose.

The whole is round, silky, with an exotic and fruity tangy expression. Final on toasted touches of good persistence.

## FOOD-PAIRING

**Food and wine pairing:** gilthead sea bream with fennel or capon stuffed with figs.

**On the go:** a mushroom omelet

