



SINCÈRE

PINOT NOIR/CHARDONNAY

The Vineyard

Terroir: Bethon, La Celle SS Chantemerle, Fontaine Denis Nuisy, Barbonne Fayel.

Grape variety: Chardonnay/Pinot Noir

Average area : 0.35 Ha

Soil type: Limestone clay

Average age: 40 ans

Pruning type: Chablis et Cordon de Royat

La cuvée

Harvest : manual

Vinification : in regulated vats, 100% MLF produced during AF on lees

Blending : 60% Pinot Noir / 40 % Chardonnay

Tirage : May 2018

Aging : 65 months on slats

Dosage : Brut 8.2 g/litre (//)

Total acidity : 4.4 g d'H₂SO₄/litre

Alcoholic degree : 12.65 %

Bottling : Traditional bottle (375ml, 750 ml, 1500ml)

tasting

The eye: light yellow , scintillating

At nose : lemon, citrus

In mouth: maturity, minerality

Serving temperature: 8° - 10°

In accompaniment

Enjoyed as an aperitif but also served with a cod-like fish.