



SUR MESURE
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 (02/09/17 au 10/09/17)

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

Blending : 69 % Chardonnay/31% Pinot Noir 2017

Tirage : May 2018

Aging : 61 months on slats

Dosage : Brut 6.1 g/litre ()

Total acidity : 4.7 g d'H₂SO₄/litre

Alcoholic degree : 13.00 %

Bottling: Special bottle (750 ml)

tasting

The eye: Pale yellow, gold

At nose: Spicy, yellow fruits, brioche

In mouth: Finesse, freshness, citrus, grilled

Serving temperature: 8° - 10°

In accompaniment

Ideal as an aperitif with foie gras/candied fig toasts. For a meal, grilled meat with forest sauce..