

La Haute Cirrière Blanc de Noirs



Estate located in Vincelles in the Marne where Jérôme BLIN, current winemaker, perpetuates the family tradition dating back to 1671. The estate in 2024 consists of 2 ha 26 in organic farming and 49 ares of meuniers in conversion in total there is 45% meunier grape variety, typical of the Marne Valley, as well as 14% Pinot Noir and 31% Chardonnay and 10% Pinot Gris.

TECHNICAL SHEET

Blend: 95% Meunier, 5% Pinot Noir

Year: 2019

Terroir: vineyard located on the Vincelles terroir
Parcels: Cirrières (22 acres of meuniers on sand) and Les Epinons (30 acres of pinot noirs on sand)

Soil: Eocene sand, typical of the Marne Valley

Exposure: South and southwest

Average age of the vines: 55 years

Methods of working the vines: according to organic cultivation methods.

Harvest: Manual harvest

Vinification: in 228 l oak barrels and stainless steel tank and without Malo Lactic Fermentation, with filtration, without fining, native yeasts

Bottling: in March 2020

Aging on lees: 46 months

Disgorgement date: January 2024

Dosage: extra brut