

La Pouillote Extra-brut



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% of meunier grape variety, typical of the Marne Valley, as well as 14% of Pinot Noir and 31% of Chardonnay and 10% Pinot Gris.

TECHNICAL SHEET

Blend: 80% meunier, 20% chardonnay

Year: 2019 (85%)

Terroir: vineyard located on the Vincelles terroir

Plots: assemblies of all border roads of organic plots in order to avoid contamination of certified organic wines

Soil: clay limono limestone, typical of the Marne Valley

Exposure: South and southwest

Average age of the vines: 35 years.

Methods of working the vines: according to organic cultivation methods, not certified.

Harvest: Manual harvest

Vinification: traditional, in stainless steel vats, FML made, without filtration, without fining, native yeasts

Bottling: in March 2020

Aging on lees: 30 months.

Disgorgement date: September 2022

Dosage: extra-raw

Production: 1200 bottles