

Les Caillasses 2012

Brut



Estate located in Vincelles in the Marne where Jérôme BLIN, current winemaker, perpetuates the family tradition dating back to 1671.

The 2 ha 26 organically farmed estate is composed of 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: 50% meunier, 50% chardonnay

Year: 2012

Terroir: vineyard located on the Vincelles terroir.

Soil: clay limono limestone, typical of the Marne Valley

Exposure: South and southwest

Average age of the vines: 45 years.

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

Harvest: Manual harvest.

vinification: traditional, without filtration, without fining, native yeasts.

Bottling: in April 2013

Aging on lees: 9 years and 8 months.

Disgorgement date: December 2022

Dosage: raw

Production: 400 bottles

Tasting Sheet

The color is golden and the nose reveals notes of roasting and spices which bring fullness and deliciousness to the palate with notes of exotic fruits combining finesse and length.

Culinary associations

Duck breast with honey and orange sauce

Deer with cranberry sauce

Poached oranges with spices