

# Les Caillasses 2015

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: 2015

Terroir: vineyard located on the Vincelles terroir.

Soil: limestone stones and green clay

Exposure: 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 2016

Aging on lees: 37 months.

Disgorgement date: December 2022

Dosage: raw

Production: 400 bottles

## Tasting Sheet

The color is straw yellow and the nose presents brioche aromas, and on the palate a beautiful salinity accompanies aromas of very ripe and delicious pear.

## Culinary associations

Just poached oysters with watercress and caviar

Beef with bitter melon sauce

Pan-fried grapefruit with anise