

Le Champs de l'Épinette

Cuvée parcellaire
100 % Pinot noir



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: 100% Pinot Noir

Year: 2019

Terroir: single-plot cuvée from the Champs de l'Épinette plot located in Dormans

Soil: limestone clay.

Exposure: west

Average age of the vines: 30 years.

Methods of working the vines: according to organic cultivation and agroforestry methods

Harvest: Manual harvest.

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

Bottling: in March 2020

Aging: 25 months on lees

Disgorgement: April 2022

Production: 1000 bottles

Tasting Sheet

The color is pale yellow and the nose reveals beautifully powerful notes of spices and cinnamon. In the mouth we have an attack full of sweetness which gives way to a buttery and delicious side which then brings you back to a spicy finish.

Culinary associations

Roasted quails with maple syrup and ginger

Mostelle fillet, lemongrass-timut pepper sauce

Roasted pears with ginger on a bed of mascarpone and toasted hazelnuts