

Cuvée ORIGINEL

Technical Description:

- Vineyard of the Vallée de la Marne : **Cuisles - parcelle Le Bout de la Ville**
- Sols : **Green clay , ground, sand,**
- Vine age : **40 ans**
- Blend of grapes: **70% Meunier et 30% Pinot Noir**
- Blend of harvest : **2005**
- Production (bottles) : **1 000**

VINIFICATION

- Alcoholic Fermentation : **Inox Tank**
- Malolactique Fermentation : **yes**
- Elevage : **en fût - Corked et stapled**
- Ageing: **120 months on lies**
- Dosage : **Extra Brut**

Available in bottle (75 cl).



Tasting :

- **Colour** : Deep and golden color with abundant effervescence that nurtures a thin cordon. Rich and extremely mature visual aspect.
- **Noise** : A very open fragrance of toasted bread, honey, bay leaf, and baked apple. As it breathes, it shows complexity (wax, grilled almond, ash, bread) marrying tertiary aromas and those of autolysis.
- **Palate** : It strikes frankly. The saveur unveils itself as structured and lively. The effervescence and the full bodiedness bring plenty of volume and rhythm and creates a texture, first close to linen, then leaning towards creamy. The dosage holds back and allows the mineral nature, the freshness to be revealed. One perceives notes of morels baked in cream. The finish is very slow (10-12 seconds), lightly tart, bitter and salty. Very complex and delicate.
- **Température & Accord mets** : Mature Grand Vin, powerful, complex. Its structure (full bodied, acidity) seals its fate in gastronomy. A cuvee to be served between 10 and 12°C in a large curved flute. Perfect with creamy, aged cow cheeses or Bresse poultry in cream, or fish with hollandaise sauce.

« C'est le Champagne comme le faisait mon arrière Grand-père. D'abord passé dans nos deux meilleures barriques, le vin est ensuite filtré au blanc d'oeuf selon la méthode des anciens. La bouteille est à bague carrée, fermé à la main avec un bouchon en liège et une agrafe. » André Heucq