



## *Technical sheet for cuvée BLANC DE NOIRS « Belle âme » 2010 PREMIER CRU*



- Crus location : Ecueil, Premier Cru (Montagne de Reims)
- Average vines age : a part is 57 years old, and the other part is 30 years old
- Grapes proportions : Pinot noir : 100 %
- Soil : sandy and clay-limestone
- Vinification : 17 months fermentation and aging in oak barrels (from our family wood forest of Ecueil)
- Aging : 8 years on lees after drawing February 2012
- Dosage : 7 g/l Brut
- Limited production : 1190 bottles
- Plot-based cuvée : a single parcel of land called "Le Village" 91 ares, using equin decavallonnage.

### *Tasting preferences & History*

This cuvée is the symbol of the transmission of the Land through the centuries and generations of the family since it comes from a plot that has been in the family for centuries. As in the days of the ancestors, it has been worked again with horses since 2008 and cultivated according to organic farming for 7 generations. Champagne aperitif and gourmet Champagne.