

ÉPHÉMÈRE – VINTAGE 2018

BLANC DE BLANCS – BRUT NATURE – 1^{ER} CRU



Blend

Vintage 2018: 100% Chardonnay

Terroir / Soil

Vertus 1er Cru : Brown limestone soils over chalk

"La Justice" plot planted in 1961

Vineyard Management

Soil vitality preservation, yield control, and pursuit of the grapes' natural balance.

Harvesting

Hand-harvested on September 3rd 2018 transported in ventilated crates. Stainless steel membrane press (Europress). Pressing program adapted to grape condition. Only the best press (cuvée) is used; second (taille) is separated.

Winemaking

Static settling for 15 to 20 hours. Low-temperature alcoholic fermentation in small-volume tanks. Malolactic fermentation completed. Aged in stainless steel on lees for 9 months post-harvest. No filtration; natural cold stabilization. Maturation on lees in bottle for 5 years. Manual poignettage before riddling.

Bottling: March 2019 *Dosage:* 0 g/l (Brut Nature) *Production:* 2004 bottles

Tasting Notes

This vintage reveals a powerful nose, a delicate attack enhanced by notes of apricot, and a long, complex finish. A non-dosed Champagne that will appeal to both enthusiasts and connoisseurs.

Serving Recommendations

A great Champagne to enjoy now or to cellar for a few years, allowing aromas to evolve toward brioche and toasted bread. The low dosage makes it ideal as an aperitif but also suitable for a meal. Let it open for a few minutes before tasting.

Food Pairings

Sea bream tartare / Scallop carpaccio - Sushi platter - Citrus-based desserts