

EPHEMERE – VINTAGE 2019

BLANC DE NOIRS – BRUT NATURE



Blend

A vintage blend of black grape varieties from the 2019 harvest:
 60% Pinot Noir from Épernay – 40% Meunier from Trigny

Terroir / Soil

Épernay: "Les Closets" plot – Flinty clay over chalk, planted in 1998

Trigny: "Le Mur des Moines" plot – Sandy soils, planted in 1989

Vineyard Management

Average vine age: 31 years.

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

Harvesting

Manual harvest in September, grapes transported in ventilated crates. Stainless steel Europress membrane press. Pressing program tailored 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 10 months after harvest. No filtration; natural cold stabilization. Maturation on lees in bottle for 5 years. Manual poignettage before riddling.

Bottled in: March 2020 - *Dosage:* 0 g/l (Brut Nature)

Tasting Notes

Golden yellow in color, this vintage reveals fine bubbles and a generous, mature nose. On the palate, the attack is bold, softened by notes of fig, hazelnut, and almond. The texture is creamy with a long, persistent finish. A non-dosed and complex Champagne that will delight connoisseurs and win over enthusiasts of zero dosage.

Serving Recommendations

A fine Champagne to enjoy now or to cellar for a few years to develop toasted, roasted aromas. Its low dosage makes it perfect as an aperitif or a fine pairing with seafood. Let it breathe for a few minutes before serving.

Food Pairings

Charcuterie platter / Roasted duck breast / Truffle risotto / Chocolate-based dessert



Champagne Lucile Proy – 8 chemin de la Ferme des Forges – 51200 EPERNAY – France
 Tél +33 (0)3 26 32 44 69 – champagne@lucile-proy.com – www.champagnelucileproy.fr

