

## 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