



CHAMPAGNE
PIOT-SÉVILLANO

à Vincelles

Details

70% Meunier
15% Pinot Noir
15% Chardonnay

Dosage : 32 g/l

Harvest : 2019 + 40% of reserve
wines

Bottling : June 2020

Ageing on lies : 36 months



Growers for 10 generations
(1700) and Independent
Winegrowers and
« Récoltants-Manipulants »
since 1954.



Certified High Environmental
Value (HVE) since 2015.



Winery of 8 hectares certified
organic since 2023.



« Greedy dosage »

Demi-Sec « Essence de Terroir »

This Champagne is given a larger dosage than the Brut Tradition and will please the sweeter tooth. Ideal to pair with desserts.

Vineyard Work

HVE certification and conversion to organic with use of plants and natural products. Zero insecticides policy for 20 years and zero weedkillers policy for 10 years with careful respect of the cycle of the vine.

Our winery is composed of 8 hectares divided into 40 different plots on the unique clay and limestone terroir of Vincelles in the Marne Valley.

Vinification

Harvest at the best maturity to avoid chaptalization. Pressing made at the property. Vinification in sandstone jars, concrete eggs, oaky casks and temperature-controlled enameled vats. Cooling period and alcoholic and malolactic fermentation carried out. Sulphites level minimized.

Note from the sommelier

« An expressive, dynamic wine with aromas of gingerbread and finely preserved grapes that give this nectar a totally controlled sucrosity and an overall balance. »

Frédéric Pagneux, Sommelier Conseil

Pairings

Cascade of dark berries and gingerbread ice cream.

Crème brûlée flavoured with bergamot.

Reims biscuit soufflé with cashew nut pralines.