



CLOS CACHET
the finest French wines

CHAMPAGNE LES FRÈRES MIGNONS

Coteaux Champenois Blanc

2019

01

Provenance:

Côtes des Blancs

02

Grape Variety:

100% Chardonnay

03

Pairing:

As an aperitif or with raw seafood and cooked fish

04

Serving:

Temperature: 9°C



Vineyard Cultivation:

The Blanc de Blancs made by the brothers Florent and Julien after they left the local cooperative are a result of working the vineyards largely without chemicals. The estate is divided as 90% planted in Chardonnay in the villages of Avize, Cramant and Cuis, the remaining 10% Pinot Noir in Cumières. Extreme sensitivity and attention are reserved for the management of the vineyard. These grapes come from vines planted in 1968 near the Grand Cru village of Avize.



Vinification:

Vinification and ageing for about 24 months in 600-litre barrels before bottling for only 660 bottles.



Tasting Notes:

From a parcel in Avize planted in 1968, the Coteaux Champenois Blanc presents aromas of crisp yellow orchard fruit, drawn butter, vanilla pod and almonds. Medium to full-bodied, satiny and incisive, with a saline finish.



Soil Type:

Limestone



Method:

Organic and Sustainable



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Trade Portal
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