



CLOS CACHET
the finest French wines

CHAMPAGNE LES FRÈRES MIGNONS

Terroir de Cramant Grand Cru

2016

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 Le Bateau, a Grand Cru plot facing East.



Vinification:

In the winery's philosophy, choices oriented to the minimum intervention possible, with spontaneous fermentation on indigenous yeasts and no practices of filtration or clarification. The wine is aged for 10 months in barrel with disgorgement undertaken in October 2022.



Tasting Notes:

The very first Grand Cru released by the brothers is incredibly classy. Everything you expect from a very fine Champagne from the heart of the Cote de Blancs, the minerality is nicely tapered by the acidity without thinness or hardness. The chalkiness appears well supported by citrus fruits and fine brioche notes. The bubbles are smooth and fine.



Soil Type:

White Clay and Marl



Method:

Organic and Sustainable

Clos Cachet

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Trade Portal

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