



CLOS CACHET
the finest French wines

CHAMPAGNE LES FRÈRES MIGNONS

Terroir de Cuis

2017

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 vines are 50 years old on average from the small premier cru village of Cuis sitting alongside Cremant.



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. 51 months ageing on lees with disgorgement done in October 2022.



Tasting Notes:

Wafting from the glass with notes of citrus zest, green apple, white flowers and fresh bread, the 2016 Extra-Brut Blanc de Blancs Cuis is medium to full-bodied, layered and concentrated, with a chiseled, tightly wound profile and a saline finish. It was disgorged in March 2020, and derives predominantly from the lieu-dit of Les Nogers. 92 pts - William Kelley, WA.



Soil Type:

Limestone



Method:

Organic and Sustainable

Clos Cachet

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Trade Portal

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