



TERROIRS The Chardonnay comes from the *premier cru* village of Vertus in the Côte des Blancs. The Pinot Noir comes from fruit grown in the *premiers crus* villages of Hautvillers and Cumières.

FARMING Sustainably farmed with organic practices. Elodie sources the grapes for this cuvee from trusted growers who share her ethics. For her own vineyards, she plows to aerate the soil, de-buds to control yields and uses integrated pest management in lieu of pesticides. Elodie employs a calculated leaf-pulling on the east-facing side of the vines to dry up moisture from the morning dew. Bark mulch is scattered to serve as natural fertilizer, and the soils are regularly studied to take the most appropriate and respectful action possible.

GRAPE VARIETALS 55% Chardonnay, 35% Pinot Noir, 15% Pinot Noir vinified red from Ambonnay and Bouzy.

VINE AGE Average 35 year-old

WINEMAKING Hand harvested and made in the traditional method with 20% from reserve wine. Fruit is left dry and crisp, free of malolactic fermentation and oak. “Sur latte” aging on the lees for 36 months. Dosage is 9.5 g/L

TASTING NOTES Brilliant salmon color with pink hues and a fine, persistent bead. Notes of freshly baked biscuits, ripe berries and forest floor open to a crisp palate of strawberries and a long, creamy finish A beautiful Champagne rosé!

ANNUAL PRODUCTION ~400 cases made.

