



**TERROIRS** The Chardonnay is sourced 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** 60% Chardonnay, 40% Pinot Noir

**VINE AGE** Average 45 year-old

**WINEMAKING** Hand harvested and made in the traditional method with 35% from reserve wine to ensure consistency in style. 10% of the Reserve wine is stored in old oak *foudres*, which do not impart wood flavors to the wine but add some complexity to the flavors and texture. “Sur latte” aging on the lees for 36 months. No Malolactic fermentation. Dosage is 9.5 g/L

**TASTING NOTES** Brilliant pale gold color with a fine, persistent bead. Clean and enticing aromas of biscuits, lemons, apple, white flowers and toast persist from the nose through the palate into a moderately long finish, offering up a balanced, mineral-laden and utterly classic champagne.

**ANNUAL PRODUCTION** ~2,000 cases made.

