



TERROIRS The Chardonnay hails from the classified *grand cru* vineyards of Oger, Le Mesnil-sur-Oger, Cramant in the Côte des Blancs. The Pinot Noir comes from the *premier cru* vineyards of Hautvillers and Cumières.

FARMING Sustainably farmed with organic practices. Elodie sources some of the grapes for this cuvee and also uses some from 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 50% Chardonnay, 50% Pinot Noir.

VINE AGE Average 35 year-old

WINEMAKING Hand harvested and vinified in the traditional method. The wine comes from the vintage harvest, 33% of which goes through malolactic fermentation. No oak is used.
For the 2004 vintage: “Sur latte” aging on the lees for 108 months and dosage of 10 g/L.
For the 2006 vintage: “Sur latte” aging on the lees for a minimum of 84 months and dosage of 5 g/L.

TASTING NOTES While Elodie personally likes to enjoy her own wines young, this is definitely a cuvee that can stand to age well. Apples, stone fruits and wonderful aromas of freshly baked bread open to a full-bodied yet profoundly stony palate. Focused, fine and long on the finish, we believe it will age well for at least another decade.

ANNUAL PRODUCTION ~70 cases made or 800 bottles

