



TERROIRS The Reverchons have 6 hectares of vines planted around their home small town of Poligny, carrying on a viticultural tradition that has been in their family for over 100 years. The vineyards used for making their crémant are composed of limestone scree and clay. The vines face west, allowing them full afternoon sun exposure.

FARMING Sustainably farmed, free of synthetic herbicides, pesticides and fertilizers. The soils are planted with a cover crop over the winter months to reinvigorate the soils and the roots and then are plowed under during the growing season to aerate and add nutrients to the soil. The vineyards are harvested entirely by hand.

GRAPE VARIETALS 75% Chardonnay, 20% Pinot Noir, 5% Savagnin

VINE AGE Planted in 1975

AVERAGE YIELD 35 hectoliters per hectare

WINEMAKING After harvest, the clusters are sorted rigorously to ensure quality. Xavier de-stems the grapes, then allow them to macerate at cool temperatures for 3 to 4 days for ideal aromatics to develop. Only the free-run juice is vinified, so that tannins are kept to a minimum. Vinification takes place on indigenous yeasts at low temperatures in stainless steel tanks. The wine is racked off its lees before undergoing malolactic fermentation in tanks, followed by a cold filtration. The bottles are riddled and disgorged by hand and topped off with a *liqueur de tirage*. Dosage is 7g/L.

TASTING NOTES Delicate notes of white flowers and brioche charm the palate with finesse, elegance and balance. Absolutely lovely!

ANNUAL PRODUCTION 6,000 bottles or 500 cases

