

“L'HOMMÉE”

*Chardonnay and Pinots from the historic Terroirs
1er Cru*

L'Hommée is enriched by the name of the workforce of one man over one day.

This is a magic word that links the Man to its Terroir and its Past.

The Domaine Roger Coulon in Vrigny is a historic Terroir planted in 1806. In this area of the Montagne de Reims, on thanecian sand and chalk with flint, only the historical plots compose the cuvée L'Hommée. Those mentioned on the cadaster register for more than two centuries. Places where roots have always been diving in this soil gradually less fiery better transfer in the heart of our grapes the elegance and harmony required to elaborate great wines.

This is the vision of the time, the first ingredient to elaborate Champagne.

The label reflects the winegrower's attachment to the land, to its vines and its wines. It reveals the vineyard cadastre register of Vrigny. It honours in black the parcels of the Coulon family and highlights in gold those that compose the Cuvées.

The Terroir

A blend of **Chardonnay (60%) and Pinot Noir (40%)** from **Premier Cru villages** located on the Montagne de Reims at an altitude of between 150 and 230 metres, on moderate slopes (between 5 and 15°) with an easterly exposure.

The soils are composed of **Thanetian sands and white chalk with flint.**

Each year, nature determines which plots make up the cuvée.

The terroir dates back more than 2 centuries, with vines over 50 years old planted at 8,500 vines/hectare and cultivated using **organic viticulture and agroforestry methods.**

A natural winemaking

Traditional Champagne pressing. Then, a short settling to keep consistency and phenolic compounds.

No chaptalization.

Spontaneous alcoholic fermentation with **indigenous yeasts**, in **228L to 600L** oak barrels.

Natural malolactic fermentation.

Ageing and after

Wines are aged during 10 months, on lees.

Little proportion of reserve wine aged in oak barrels.

Natural **clarification** without fining nor filtration before bottling.

At 4.5 atmospheres, the sparkling process is favoured.

Aged on laths for a minimum of 60 months in the Domaine's underground cellars.

Manual disgorgement.

Dosage 3g/L with a traditional house liquor.

Tasting notes

A shiny gold colour and a fine and creamy effervescence introduce a tasty tasting. The bouquet is fruity and floral with orchard fruits, dry apricots, linden and spices seduce the nose. On the palate, the aromas are intense and persistent. L'Hommée is élégant, round, charming and mineral. This cuvée pairs perfectly with both, an aperitif or a refined diner (langoustine from Brittany, Saint Jacques, Ravioles with black truffle).



A link between the grower, its past and its Terroir.