

“MILLÉSIMÉ 2014”

Blanc de Noirs - Franc de pied

This plot named "Les Linguets" located in the little Montagne de Reims, in Gueux is entirely unique. Less productive and planted with Meuniers Franc de pied 70 years ago.

The BLANC DE NOIRS FRANC DE PIEDS 2014 is made up of 50% Meuniers and 50% Pinots Noirs. The Meunier, planted in fine sand without rootstock, draws its energy by feeding more quickly on the organic matter produced by this well-aerated soil. This is the subsoil contained in the bottle. The few grapes from this happy plot are a magnificent interpreter of the year's expression, as the aromatic range of this 2014 testifies!

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 Cuvees.

Harvest 2014

In 2014, climatic uncertainties were astutely interpreted by the vine. A mild and rainy winter then favored the vigorous growth of the vine, taking advantage of the mild temperatures in spring. During the cool and humid summer, disease lurked in the vineyard, and careful management was essential, leaving little respite for the winemaker. Finally, the harvest began on September 10th at the estate. With relief, the daily care provided to the vine was good, and the grapes are well ripe and rich in sugar. Beautiful in intensity, the 2014 Vintage is harmonious with well-structured liveliness.

The Terroir

A blend of 50% Pinot Noir from 'Limons' in Vrigny and 50% Meunier from 'Linguets' in Gueux.

This parcel of Meuniers was planted in Franc de Pieds in 1959.

This selection comes from old vines planted at 8500 vines/hectare and cultivated using **organic viticulture** and **agroforestry methods**. The two plots used to make the Blanc de Noirs are located on the Montagne de Reims at an altitude of between 100 and 120 metres, with the Pinot facing north and the Meunier south-east.

The soils are composed of **Thanetian sands**.

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 vats.

No natural malolactic fermentation.

Ageing and after

Ageing in stainless steel vats, on lees during 10 months.

Natural clarification without fining nor filtration before bottling.

At 4.5 atmospheres, the sparkling process is favoured.

Minimum 110 months of ageing in the underground cellars of the Domaine.

Manual disgorgement.

Dosage 2g/L with a traditional house liquor.

This vintage sublimates the characteristics of an exceptional year.

