

“CONTINUUM”

35% Meunier blends with 65% Chardonnay.

Les Champs Chevalier, this land that measures the grandeur of a magnificent place!

It is a rare story of a long aging where the experience of a Meunier intertwines with that of Chardonnay. This is also a matter of space, from nadir to zenith crossed by a Terroir. It is not surprising that the towers of Notre Dame de Reims keep watching over this exceptional plot of Les Champs Chevalier that nourishes Continuum.

The Terroir

The plot “Les Champs Chevalier” is a circus of vines fanning out around Vrigny, a Premier Cru village situated on the Montagne de Reims at an altitude of between 140 and 170 metres, on east-facing slopes. The soils are composed of **Thanetian sands**.

Very old vines cultivated using organic viticulture and agroforestry methods, from a plant heritage where the family's last crowded vines survived. This is one of the most important vineyards in the history of Champagne.

A natural winemaking

A short settling to keep consistency and phenolic compounds.

No chaptalization. Spontaneous alcoholic fermentation at a low temperature with indigenous yeasts, and ageing in small *pièces Champenoises* of 205 L.

Natural malolactic fermentation.

Unique ageing

35% Meunier and 65% Chardonnay from 2011, 2010, 2009 and 2008 aged in old barrels.

Natural clarification, without fining or filtration before bottling.

At 4.5 atmospheres, the sparkling process is favoured.

Long ageing of 156 months in the Domaine's vaulted cellars with walls almost a hundred years old.

The wine matures according to the seasons in which it was born.

Zero dosage .

Tasting notes

This is a great Wine of Champagne that unveils salinity and a noble bitterness on a old gold colour. A rich and precise aromatic palette with grilled notes. Oxidation reveals hints of delightfully candied grapes, ginger bread and fig. This Champagne spread out in the fullness and the texture directs this cuvee for gastronomy. The persistence of the aromas is the result from the combination of the sol, the grape variety and a long ageing.

This rare and unique Champagne pairs perfectly with the fragrances of a black diamond; the Tuber *Melanosporum*.

