

COTEAUX-CHAMPENOIS PERPÉTUITÉ

PERPÉTUITÉ comes from our 'réserve perpétuelle'. Every year, we add a proportion of new wine to the barrel, which brings new life to older vintages. Our 'Solera' contains 13 wines from 2002 to 2018.

Its name references both our monastic past, in **Clairvaux Abbey**, and the current use of the abbey, Clairvaux Prison. This wine is a conversation between cell-mates, one young and cheeky, the other old and wise, for whom time is no longer a concept. PERPÉTUITÉ is a little like an overexposed photograph: you can see one layer on top of another, with barrels of hundred-year-old Tronçais oak, and wines which have been imprisoned for almost 20 years.

"Our white wine, exclusively Pinot Noir, is the descendant of the grey wines of the Seventeenth Century. An ancient taste, rediscovered."
Michel DRAPPIER

TASTING NOTES

Glints of brilliant gold. Aroma: floral, bringing white Burgundy to mind. The mouthfeel is fresh and lively at first, becoming rich and round, with a final gentle bitterness. The wine is terpene and shows great minerality.



VINIFICATION

APELLATION : AOC
Coteaux-Champenois Blanc.

GRAPE : 100% Pinot Noir
from the hills of Urville
(Jurassic Kimmeridgian
Soil).

MILLÉSIMES : 2002, 2004,
2005, 2006, 2008, 2009,
2010, 2012, 2013, 2014, 2015,
2016, 2018, 2019, 2020, 2022,
2023.

VINIFICATION : Clear wines
are conserved in barrels of
some 5,000 litres, each of
which is made from the oak
of the Tronçais Forest. The
system is similar to that of
'Solera'. Low in sulfur (30mg
SO₂/L).

ALCOOL : 11,5°.

(ÉDITION 2024) : 971

ANNOTATIONS

JAMES SUCKING : 93 POINTS

"Perfumed and intense nose of red fruits, blood oranges, and cloves, followed by caramel, vanilla, and brioche. Vinous and flavorful on the palate, with creamy bubbles. Made from organically cultivated grapes."