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

APPELLATION : AOC Coteaux-Champenois Blanc.

GRAPE : 100% Pinot Noir from the hills of Urville (Jurassic Kimmeridgean 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 SUCKLING : 93 POINTS